

GONDOLEN

KUNGARUMMET Fall 2025

GONDOLEN'S CLASSICS

Caviar tartelette, smetana, honey from Klockargården, pickled cucumber from Ulriksdal and 5g Baerii caviar

Vendace roe, potato foam, croutons and onion

Fish with gratin, champagne sauce and caviar

Crème caramel with diplomático rum

1395:- per person

WINE PAIRING

2021 SOALHEIRO Alvarinho 'Granit', Melgaço, (PT)
2023 LA ROCHE Bourgogne blanc, Bourgogne, (FR)
GRAHAM'S 10yo Tawny Port, (PT)

750:- per person

WINE PAIRING 1:ER CRU

Gondolen's sommelier creates a wine pairing from our wine cellar

1200:- per person

ADD-ONS

Freshly baked bread and homemade butter
65:- per person

A piece of cheese with homemade marmelade
and swedish crisp bread
75:- per person

PRE DINNER DRINKS

N/V POL ROGER Brut R  serve, Champagne (FR)
1300:-/btl

2018 POL ROGER Brut vintage, Champagne (FR)
1500:-/btl

We reserve us the right to make changes within the menu and price

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GONDOLÉN IN SEASON

Caviar tartelette, smetana, honey from Klockargården, pickled cucumber from Ulriksdal and 5g Baerii caviar

Mushroom toast with seared foie gras and port wine reduction

Seared venison, autumn truffle, caramelized cream, Jerusalem artichoke, red currant and Madeira-port wine jus

Baked Swedish apple with caramelized puff pastry and vanilla sauce

1550:- per person

WINE PAIRING

2023 DELAS Viogner, Rhône (FR)

2022 MARCHESE ANTINORI 'Péppoli' Chianti Classico, Toscana (IT)

2018 ROYAL TOKAIJ, 5 Pyttonyos Tokaij (HU)

750:- per person

WINE PAIRING 1:ER CRU

Gondolen's sommelier creates a wine pairing from our wine cellar

1200:- per person

ADD-ONS

Freshly baked bread and homemade butter
65:- per person

A piece of cheese with homemade marmelade
and swedish crisp bread
75:- per person

PRE DINNER DRINK

N/V POL ROGER Brut Rserve, Champagne (FR)
1300:-/btl

2018 POL ROGER Brut vintage, Champagne (FR)
1500:-/btl

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THE BEST OF GONDOLEN

Would you like to treat your party to something special? Our head chef Patrik Castillo will put together a surprise menu of seven servings, derived from the best produce available. Classic and elegant Swedish gastronomy at its best.

1950:- per person

WINE PAIRING

Gondolen's sommelier can happily contact you to accomodate a wine pairing for the menu

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LUNCH AT GONDOLEN

Please note that this menu is available for lunch only

Vendace roe, potato foam, croutons and onion

Fish with gratin and champagne sauce

750:- per person

WINE PAIRING

2021 SOALHEIRO Alvarinho 'Granit', Melgaço (PT)

2023 LA ROCHE Bourgogne blanc, Bourgogne (FR)

450:- per person

ADD-ONS

Freshly baked bread and homemade butter
65:- per person

Coffee and chocolate truffle
85:- per person

PRE LUNCH DRINKS

N/V POL ROGER Brut R  serve, Champagne (FR)
1300:-/btl

2018 POL ROGER Brut vintage, Champagne (FR)
1500:-/btl

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