

GONDOLEN

KUNGARUMMET Winter 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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GONDOLLEN'S CHRISTMAS MENU IN SEVEN SERVINGS

First Course

Gondolen's trio of herring – creamy matjes herring, mustard herring and fried marinated Baltic herring. Served with Västerbotten's cheese, boiled potatoes, crispbread, Christmas wort bread and homemade butter.

Second Course

Choux pastry filled with egg, shrimp and chives topped with Kalix vendace roe
Cured salmon on house-made Christmas wort bread with mustard-dill sauce, horseradish and dill
Tartelette with "gubbröra" made from smoked eel and served with Baerii caviar
Foie gras terrine with Christmas pork rilette, red currant jelly, pickled cucumber and garden cress

Third Course

Butter-baked cured cod with green pea velouté and anchovy croquette "Jansson's Temptation"

Fourth Course

Glazed Iberico pork chop with Gondolen's own mustard, apple cream with ginger, foie gras and Brussels sprouts

Fifth Course

Fourme d'Ambert, Den Hvide Dame and Almnäs Tegel served with sablé biscuits, gingerbread and quince and pear marmalade

Sixth Course

Gondolen's "Ris à la Malta" with mandarin sorbet and candied almonds

Seventh Course

Seven kinds of Christmas sweets

1995:- per person

BEVERAGE PAIRING

Spendrups Signatur and 4cl of Gondolen's Akvavit
2022 VILLA WOLF Riesling Dry, Pfalz (GER)
2023 DOM. LAROCHE Bourgogne Chardonnay (FR)
2023 ALAIN GRAILLOT Crozes-Hermitage, Rhône (FR)
GRAHAM'S 10yo Tawny Port (PT)

Brännland Iscider, Västerbotten (SE)

Coffee served with 4cl of digestif (Cognac, Whisky, Grappa, Calvados, Rum or Swedish Punsch)

1200:- per person

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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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