

GONDOLEN

KUNGARUMMET 1/10-18/11 2026

GONDOLEN'S CLASSICS

Mushroom tartlet with autumn truffle

Vendace roe from Kalix, potato foam, croutons & onion

Fish with gratin, champagne sauce & caviar

Crème caramel with diplomático rum

1495:- per person

WINE PAIRING

2023 DOMAINE WACHAU Grüner Veltliner Federspiel 'Terrassen' (AT)

2023 DOMAINE CORDIER Macon-Fuissé (FR)

2013 CHÂTEAU SUDUIRAUT Sauternes (FR)

800:- per person

WINE PAIRING Grand CRU

2023 PICHLER-KRUTZLER Grüner Veltliner Klostersatz (AT)

2023 DOMAINE FAIVELEY Meursault (FR)

2013 CHÂTEAU SUDUIRAUT Sauternes (FR)

1300:- per person

SOMMELIER'S CHOICE

Our head sommelier Ellen Lindegren curates an exclusive wine pairing with rare treasures from the cellar

1750 :- per person

ADD-ONS

Freshly baked bread & homemade butter
65:- per person

A piece of cheese with house marmelade
& Swedish crisp bread
75:- per person

PRE DINNER DRINKS

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

2017 LOUIS ROEDERER Blanc de Blancs, Champagne (FR)
1950:-/btl

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GONDOLEN IN SEASON

Mushroom tartlet with autumn truffle

Lobster raviolo, fennel pollen and lobster beurre blanc

Sörmland venison three ways with port wine jus, blackcurrant and potato-and-cabbage gratin

Baked Swedish apple with vanilla ice cream and hazelnut

1595:- per person

WINE PAIRING

2023 DOMAINE PINSON Chablis (FR)

2022 SANDRO FEY, Valtellina Nebbiolo (IT)

2018 ROYAL TOKAJI 5 Puttonyos Aszú (HU)

800:- per person

WINE PAIRING Grand CRU

2021 DOMAINE LOUIS MOREAU Chablis Grand Cru Valmur (FR)

2021 FRATELLI REVELLO Barolo (IT)

2018 ROYAL TOKAJI 5 Puttonyos Aszú (HU)

1300:- per person

SOMMELIER'S CHOICE

Our head sommelier Ellen Lindegren curates an exclusive wine pairing with rare treasures from the cellar

1750 :- per person

ADD-ONS

Freshly baked bread & homemade butter
65:- per person

A piece of cheese with house marmelade
& Swedish crisp bread
75:- per person

PRE DINNER DRINKS

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

2017 LOUIS ROEDERER Blanc de Blancs, Champagne (FR)
1950:-/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

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

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LUNCH AT GONDOLEN

Please note that this menu is available for lunch only

Vendace roe from Kalix, potato foam, croutons & onion

Fish with gratin & champagne sauce

895:- per person

WINE PAIRING

2023 DOMAINE WACHAU Grüner Veltliner Federspiel 'Terrassen' (AT)

2023 DOMAINE CORDIER Macon-Fuissé (FR)

450:- per person

ADD-ONS

Freshly baked bread & homemade butter
65:- per person

Coffee & chocolate truffle
85:- per person

PRE LUNCH DRINKS

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

2017 LOUIS ROEDERER Blanc de Blancs, Champagne (FR)
1950:-/btl

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