

GONDOLEN

KUNGARUMMET 27/12 2026-6/1 2027

GONDOLEN'S CLASSICS

Tartelette with Baerii caviar, smetana, honey & pickled cucumber

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

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

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

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GONDOLEN IN SEASON

Tartelette with Baerii caviar, smetana, honey & pickled cucumber

Lobster cocktail: grilled lobster, apple, mango, avocado cream & Thousand Island dressing

Tournedos Rossini: beef tenderloin, seared duck liver, Madeira jus, winter truffle & pan-fried levain bread

Chocolate dome, hazelnut praline, yuzu & Valrhona chocolate

1.695:- per person

WINE PAIRING

2024 LES QUATRES PILIERS Ancrage (FR)

2017 CHATEAU DE ROCHEMORIN Pessac-Leognan (FR)

10 yrs GRAHAMS Tawny Port (PT)

800:- per person

WINE PAIRING Grand CRU

2021 LES QUATRES PILIERS Bel Air (FR)

2022 CHATEAU ROCHEYRON La Fleur de Rocheyron, Saint Emilion Grand Cru (FR)

20 yrs GRAHAMS Tawny Port (PT)

1300:- 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 DRINK

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

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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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