GONDOLENS CHRISTMAS MENU

Price per person: 1895 SEK

FIRST COURSE

Gondolen’s trio of herring – served with Västerbotten’s cheese, boiled potatoes, crispbread & homemade butter.

SECOND COURSE

Pâte à choux filled with egg, prawns and chives, topped with Kalix bleak roe
Gravlax of the house, Christmas wort bread with sauce Verte, horseradish and dill
Tartlette with "gubbröra" of smoked eel and Baerii caviar
Terrine of pork and duck liver, pickled cucumber and blackcurrants

THIRD COURSE

Butter-basted salted cod with green pea velouté and anchovy croquette "Janssons frestelse

FOURTH COURSE

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

FIFTH COURSE

Fourme d'Ambert, Den Hvide Damen and Almnäs Tegel with sablé crackers, gingerbread & quince and pear marmalade

SIXTH COURSE

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

SEVENTH COURSE

Christmas confectionery

GONDOLEN

BEVERAGE PAIRING

Spendrups Signatur & 4cl Gondolens Akvavit (SE)
2023 Van Volxem Saar Riesling (Magnum) (TY)
2024 Domaine Laroche Bourgogne Chardonnay (FR)
2017 Château de Rochemorin Pessac-Leognan (FR)
Graham´s 10yrs Tawny Port (PT)
2018 Charmes de Rieussec Sauternes (FR)

Price per person: 1250 SEK

BEVERAGE PAIRING GRAND CRU

Gondolen's sommelier curates an exclusive beverage pairing specially tailored for your party

2100:- per person

PRE DINNER DRINKS

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

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