GONDOLEN

KUNGARUMMET 19/11-26/12 2026

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 Rèserve, 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 & Valhrona 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 Rèserve, Champagne (FR)
1300:-/btl

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

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GONDOLEN'S CHRISTMAS MENU

First course
Gondolen's three-course herring selection served with Västerbotten's cheese, boiled potatoes, crispbread, Christmas wort bread and hand-churned 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

1.995:- per person

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)

1250:- per person

BEVERAGE PAIRING GRAND CRU

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

2100:- per person

PRE DINNER DRINKS

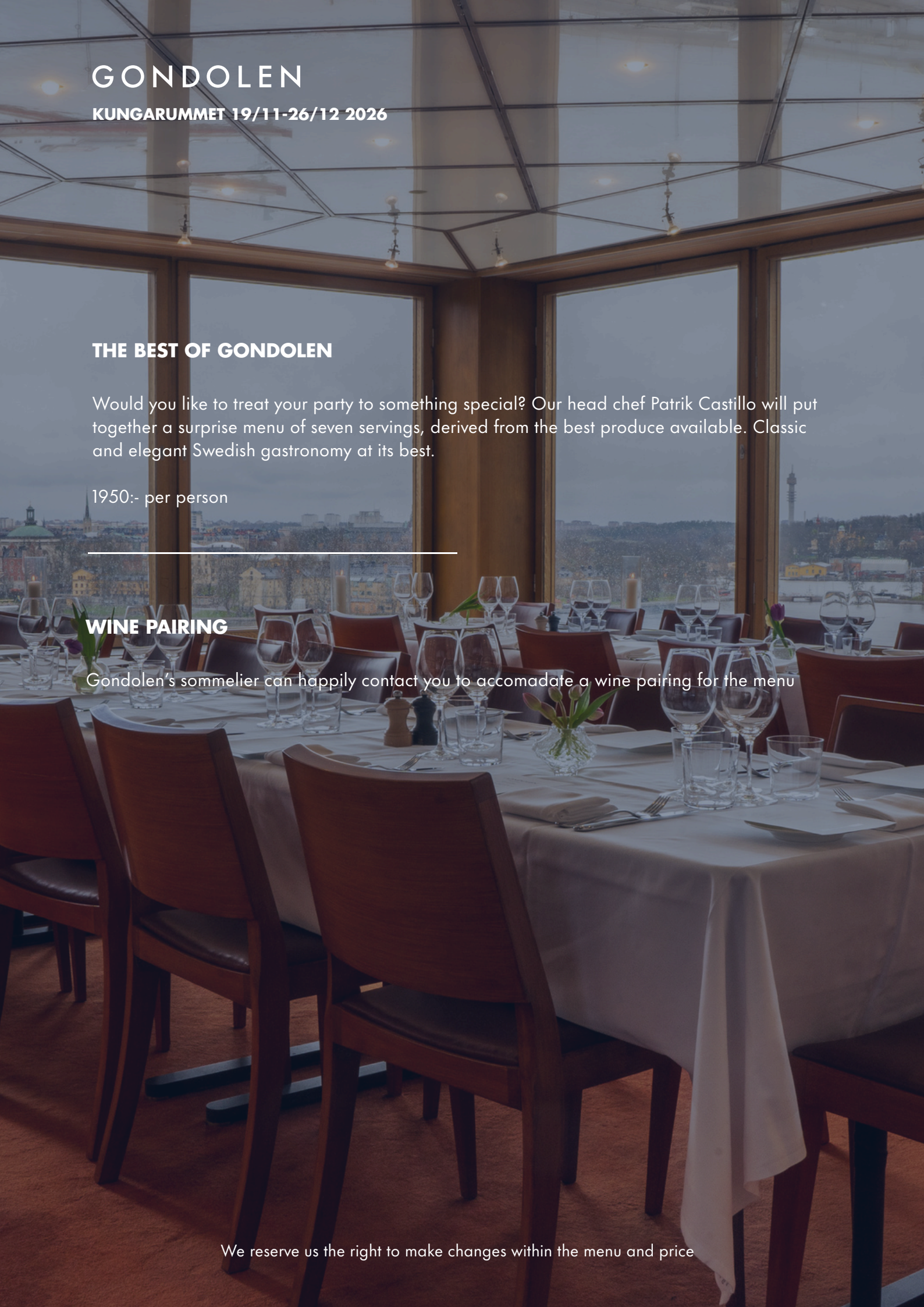
N/V POL ROGER Brut Rèserve, Champagne (FR)
1300:-/btl

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

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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 accomadate 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 Rèserve, Champagne (FR)
1300:-/btl

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

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