GONDOLEN

KUNGARUMMET 7/1-31/3 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

Jamon Iberico de Bellota
160:- 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

Tartlet with Kalix bleak roe, smetana, pickled red onion and chives

Grilled lobster with trout roe, smoked cream and horseradish

Söderslätt duck from Häckeberga with grapes, foie gras and Madeira jus

Baked Alaska with yoghurt, citrus and cream

1590:- per person

WINE PAIRING

2024 DOMAINE PINSON Chablis (FR)
2023 VINCENT GIRADIN 'Terroir Noble' Bourgogne (FR)
2018 DR. LOOSEN, Beerenauslese, Mosel (GER)

800:- per person

WINE PAIRING Grand CRU

2023 LOUIS MOREAU Grand Cru Valmur, Chablis (FR)
2022 DOMAINE BOUCHARD Beaune du Château Rouge Premier Cru (FR)
2018 DR. LOOSEN, Beerenauslese, Mosel (GER)

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

Jamon Iberico de Bellota
160:- per person

PRE DINNER DRINK

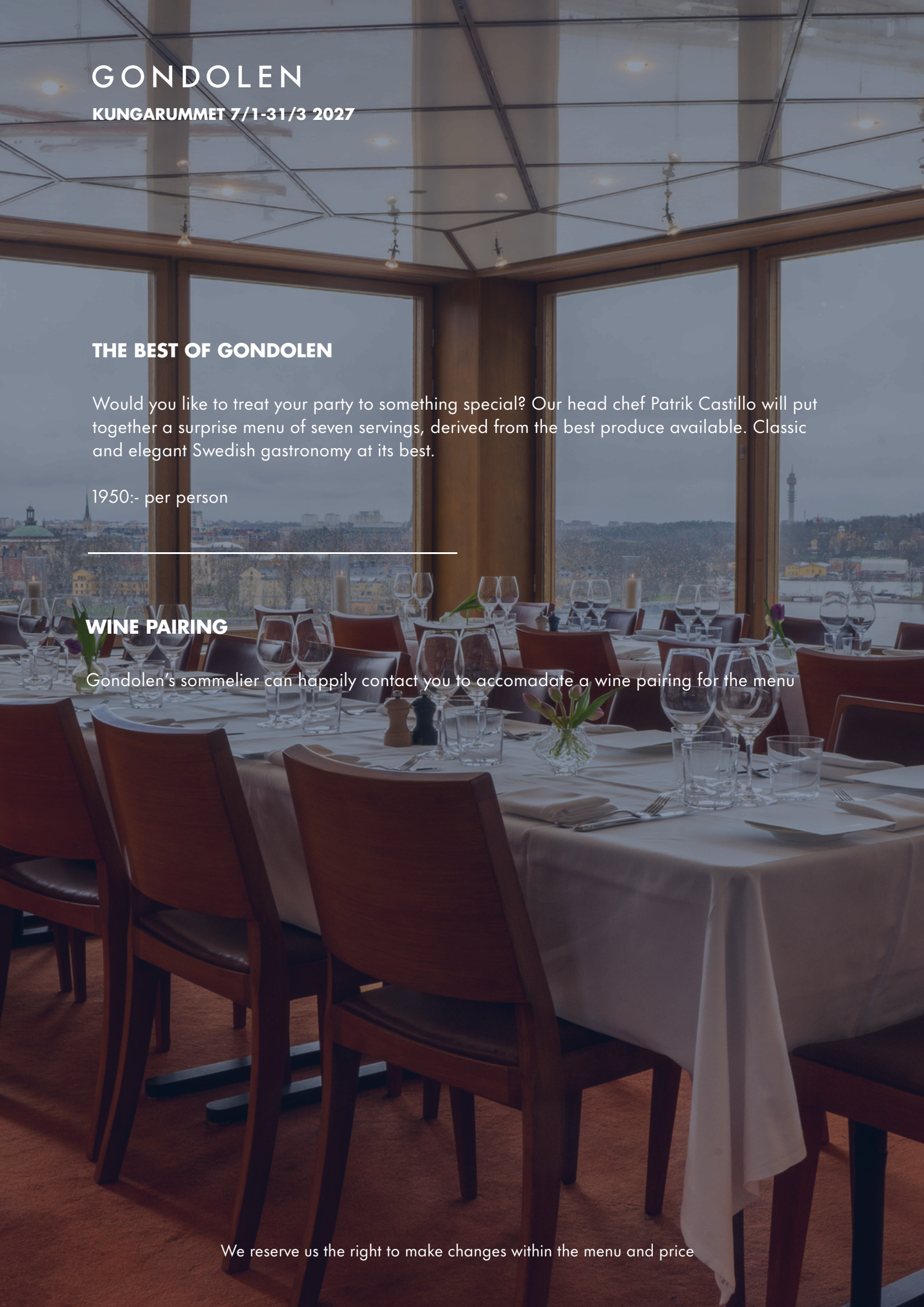
N/V POL ROGER Brut Rèserve, Champagne (FR)
1300:-/btl

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

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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

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

GONDOLEN

KUNGARUMMET 7/1-31/3 2027

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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