

GONDOLEN

KUNGARUMMET Winter 2026

GONDOLEN'S CLASSICS

Tartlet with smoked eel, smetana, green pepper & Baerii caviar

Vendace roe, potato foam, croutons & onion

Fish with gratin, champagne sauce & caviar

Crème caramel with diplomático rum

1395:- per person

WINE PAIRING

2023 PHILIPP KUHN Burgweg Riesling Erste Lage (DE)

2022 DOMAINE CORDIER Mâcon-Milly (FR)

2013 CHÂTEAU SUDUIRAUT Sauternes (FR)

750:- per person

WINE PAIRING Grand CRU

2022 VAN VOLXEM Bockstein Riesling GG (DE)

2023 DOMAINE FAIVELEY Meursault (FR)

2013 CHÂTEAU SUDUIRAUT Sauternes (FR)

1200:- per person

ADD-ONS

Freshly baked bread & homemade butter
65:- per person

A piece of cheese with homemade 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

GONDOLEN

KUNGARUMMET Winter 2026

GONDOLEN IN SEASON

Tartlet with smoked eel, smetana, green pepper & Baerii caviar

Grilled lobster with horseradish, cucumber, trout roe, oyster leaf & smoked cream

Duck breast from Häckberga with duck liver terrine, pickled & glazed endive, semi-dried grapes, truffle & almond potato purée

Pavlova with blood orange, citrus curd & yoghurt ice cream

1550:- per person

WINE PAIRING

2023 Domaine Pinson, Chablis, Bourgogne (FR)

2022 Paolo Giordano, Langhe Nebbiolo, Piemonte (IT)

2018 Royal Tokaij, 5 Pyttonyos (HU)

750:- per person

WINE PAIRING Grand CRU

2021 Domaine Laroche, Chablis Grand Cru Blanchots, Bourgogne (FR)

2021 Fratelli Revello, Barolo, Piemonte (IT)

2018 Royal Tokaij, 5 Pyttonyos (HU)

1200:- per person

| ADD-ONS | PRE DINNER DRINK |
|---|---|
| Freshly baked bread & homemade butter 65:- per person | N/V POL ROGER Brut R serve, Champagne (FR) 1300:-/btl |
| A piece of cheese with homemade marmelade & Swedish crisp bread 75:- per person | 2017 LOUIS ROEDERER Blanc de Blancs, Champagne (FR) 1950:-/btl |

GONDOLEN

KUNGARUMMET Winter 2026

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

GONDOLEN

KUNGARUMMET Winter 2026

LUNCH AT GONDOLEN

Please note that this menu is available for lunch only

Vendace roe, potato foam, croutons & onion

Fish with gratin & champagne sauce

795:- per person

WINE PAIRING

2023 PHILIPP KUHN Burgweg Riesling Erste Lage (DE)

2022 DOMAINE CORDIER Mâcon-Milly (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

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