

GONDOLÉN

KUNGARUMMET 19/6-5/8 2026

GONDOLÉN'S CLASSICS

Tartlette with vendace roe from Kalix

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

SOMMELIER'S CHOICE

Our head sommelier Ellen Lindegren curates an exclusive wine pairing with rare treasures from the cellar

1750 :- 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

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GONDOLEN IN SEASON

Tartlette with vendace roe from Kalix

Lightly smoked char, trout roe, cream cheese, horseradish and rye bread

Grilled Swedish beef tenderloin, chimichurri, sobrasada and summer greens from the gardens at Ulriksdal

Strawberries, vanilla ice cream, lemon verbena and macadamia nut

1595:- per person

WINE PAIRING

2023 DOMAINE PINSON Chablis (FR)

2017 CHATEAU DE ROCHEMORIN Pessac-Leognan (FR)

2023 PRUNOTTO Moscato d'asti (IT)

800:- per person

WINE PAIRING Grand CRU

2021 DOMAINE LOUIS MOREAU Chablis Grand Cru Valmur (FR)

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

2023 PRUNOTTO Moscato d'asti (IT)

1300:- per person

SOMMELIER'S CHOICE

Our head sommelier Ellen Lindegren curates an exclusive wine pairing with rare treasures from the cellar

1750:- 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

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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

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

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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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