

# GONDOLÉN

KUNGARUMMET 6/8-31/8 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

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## 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 Réserve, Champagne (FR)  
1300:-/btl

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

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## GONDOLÉN IN SEASON

Tartlette with vendace roe from Kalix

Chanterelle toast with vendace roe from Kalix and dill flower

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

Cloudbberries, cream cheese and oats

1595:- per person

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## WINE PAIRING

2023 CLOS DE LUNE Lune d'argent (FR)

2017 CHATEAU DE ROCHEMORIN Pessac-Leognan (FR)

2018 ROYAL TOKAJI 5 Puttonyos Aszú (HU)

800:- per person

## WINE PAIRING Grand CRU

2022 CHATEAU LA LOUVIERE Bordeaux blanc (FR)

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

2018 ROYAL TOKAJI 5 Puttonyos Aszú (HU)

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

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## 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

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## 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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