ENSKEDE MENU

Crayfish tails & Västerbotten cheese on brioche with roe *Fedele*
Cataratto, Pinot Grigio, Italy (ECO, VEG)

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Grilled fillet of lamb with balsamic gravy
Served with honey roasted beats & potato gratin
Dark Horse, Cabernet Sauvignon, California

alt

Butter-fried char with Sandefjord sauce
Served with pickled fennel crudité & dill potatoes
TGC Riesling returns, Germany

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Grandma Doris' apple-pie with vanilla custard
Muscat de Rivesaltes, France

Menu 495:-
Incl wine 795:-

Any questions concerning allergies? Many of our courses can be made gluten and lactose free!