

AUTUMN MENY FAVOURITE

A carefully curated three-course menu inspired by the finest seasonal ingredients, with your choice of main course.

NÄÄS SHRIMP SALAD

Made with hand-peeled prawns seasoned with horseradish. Served on butter-fried brioche bread with pickled mustard seeds and crudités of candy beetroot

Rabl Riesling
LANGENLOIS, ÖSTERIKE

CHOICE OF

FABRIKSKÖKETS AUTUMN SALAD WITH CHICKEN

Kale tossed in browned butter vinaigrette, romaine lettuce, pickled golden beetroot, roasted pumpkin, walnuts and honey, served with a herb mayonnaise

*Can be served with chevre instead of chicken

Campillo blanco viura · Chardonnay
RIOJA, SPANIEN

NÄÄS BURGER

Brioche bun, aged Svecia cheese, lettuce, tomato, pepper dressing, pickled cucumber, silver onion, parmesan fries

CHOICE OF

180 g Swedish beef chuck patty
or Swedish halloumi-style cheese

Butcher And Cleaver Shiraz
COASTAL REGION, SYDAFRIKA

FABRIKSKÖKETS BLUEBERRY PIE

Freshly stirred blueberries, pie crumble & vanilla cream

Soellner Riesling
GÖSING AM WAGRAM, ÖSTERRIKE

SEK 395 PER PERSON

WINE PAIRING — SEK 395 PER PERSON