

NOBEL PRIZE MUSEUM

MENU 1

Lightly baked Arctic char served with a buttered
crayfish broth flavoured with crown dill, trout roe,
crispy potato and garden cress

(Allergens: Crustaceans, fish, milk protein)

Spice-seared venison with carrot terrine,
smoked pearl onion and game jus

(Allergens: Milk protein)

Mousse and sorbet of wild dewberries from
Gotland, served with saffron pannacotta

(Allergens: Egg, milk protein)

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MENU 2

Goat cheese with Swedish beetroot, quince,
honey and roasted pumpkin seeds

(Allergens: Milk protein)

Chicken ballotine filled with mushrooms and herbs,
served with baked celeriac, roasted chicken jus and
modern cultural creamed steel-cut barley

(Allergens: Gluten, celery, milk protein)

Vanilla ice cream with blackcurrant
terrine, meringues and caramel crisp

(Allergens: Milk protein, egg)

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CANAPÉS

Cone with smetana, pickled onion and vendace roe

(Allergens: Gluten, fish, milk protein)

Cone with oat fraiche, pickled onion and seaweed caviar**

(Allergens: Gluten)

Vegetable and feta-filled pirogue*

(Allergens: Gluten, lactose, egg)

Crustade with crayfish, Västerbotten cheese, aquavit, dill

(Allergens: Gluten, egg, crustaceans, mustard, milk protein)

Salmon tartare with elderflower mayonnaise and garden cress

(Allergens: Gluten, egg, milk protein, fish, mustard)

“Cabbage taco” filled with chicken and Caesar dressing

(Allergens: Egg, mustard, fish)

Steamed broccoli with jalapeño mayonnaise
and roasted black rice**

(Allergens: Mustard)

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SNACKS

Crisps

Marcona almonds

VEGETARIAN*

VEGAN**