



Canapés and Amuse-bouche for autumn and winter 2022

Beef, bird, and pork

Roasted chicken skins with grated cod roe and lightly whipped fresh cheese

Game tartar in rye tartelette with acidic cherry and creamy estragon

Brioche breaded pig cheek croquette with butter emulsion and fermented carrot

Fish and shellfish

Dilltartelette filled with shellfish, shellfish mayonnaise and charred lime

Deep fried cod brandade on local potatoes with pickled mustard seeds

Salmon mousse on seed cracker with grated horseradish and fried capers

Vegetarian

Fried Jerusalem artichoke with creamy purée and sourish elderflower pearls

Beetroot meringue with goat cheese mousse and licorice herbs

Pumpkin ravioli with Swedish cheese and garden cress

Pris.

35:- / per styck

3 för 95:-

- The menu may change according to the availability and season of ingredients. –

If you have any questions, please contact me at:

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