

# DESSERT

## **SVENSKA HJORTRON 125.-**

flamberade i mörk rom, torkad hasselnötsmousse, vaniljglass med brynt smör  
*cloudberries, dark rhum, vanilla ice-cream with browned butter*

## **BAKAD CHOKLAD 115.-**

salt karamell, havtomskräm, knäckig honung  
*Baked chocolate, sea buckthorn, salt toffee*

## **KÖKETS SORBET 75.-**

*Chefs sorbet*

## **MÖRK CHOKLADTRYFFEL 45.-**

*Dark chocolate truffle*

## **KVÄLLENS UTVALDA BIT OST MED TILLBEHÖR 55.-**

*Selected cheese with condiments*

# SÖTT - FÖRSTÄRKT VIN

## 8 CL

2013 Delas, La pastourelle, Muscat de Venise 89.-

2012 Mouton Cadet, Sauternes 89.-

2015 La spinetta,  
Moscato d'Asti, Bricco Quaglia 69.-

2013 Royal Tokaji,  
Late Harvest 89.-

2013 Kracher,  
Cuvée Beerenauslese 95.-

El Candido, Pedro Ximenez sweet sherry 95.-

Taylor's 10 years old  
Tawny Port 95.-

Taylor's 20 years old  
Tawny Port 145.-

2008 Graham's  
Late Bottled Vintage Port 135.-

