

MENU

Spiced carrot with fresh cheese
100 year`s old rye sourdough with baltic herring and spruce
Organic beef with mustard and smoked bone marrow
Cured belly of Mangalitsa pork with ramson

Squid, brown butter and trout dashi
Foie gras with preserved forest mushrooms and roasted onion jus
Palace signature caviar with Jerusalem artichoke

Grilled buckwheat rieska with Kitka vendace and egg butter

Hiramasa with oyster, horseradish and green apple
Scallops from Trondheim with crispy rice and brassicas

Norwegian langoustine with pumpkin and kombu
Poached Turbot with lappish potato and truffle
Loin of venison with baked swede and juniper

Arctic bramble and jasmine

Lemon & Liquorice

Milk, honey and berries from the summer

P4

Palace cheese trolley & Condiments
(24€ supplement)

Menu Palace 4.0

Shorter option
129€

Full menu
164€