



# LaTour

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## SELECTED BY PONTUS

### AMUSE BOEUF

Beef consommé

Brioche topped with ox marrow

Tartar on Swedish reserve steak with Oscietra caviar

### LE THON CRU

Bluefin tuna tartare with Oscietra caviar, radish, endive and ginger

### RISOTTO AUX CÈPES

Porcini mushroom, carnarolirice, Madeira and parmesan

### TURBOT À L'ARMORICAINE

Turbot with french wild caught lobster, browned butter and lobster bisque

### PIGEON RÔTI AU MIEL

Pigeon breast from Maché with foie-gras parfait and Kungsholmen honey

### BRILLAT SAVARIN

Unpasteurized cheese from Hervé Mons

### PAVLOVA

Valrhona chocolate cream, merengue and arctic bramble ice cream

1 895 KR

