

# DINNER

The Restaurant at Sheraton

Sheraton Stockholm Hotel | Tegelbacken 6, 101 23 Stockholm | +46 8 - 4 1 2 3 4 0 0



## APÉRITIFS

### French 75

Pea flower infused gin, lemon juice, sparkling wine  
155

### The Gimlet

Gin, homemade lime cordial, lime juice  
165

### Cabracan Margarita

Himalayan salt rim, smoky mezcal, creme de cassis, agave syrup.  
165

### Bragi Negroni

Aquavit, Campari, Frangelico, caramelized hazelnut  
165

## SNACKS

### FRIED GIGAS OYSTER

Herbs, smoked soy mayonnaise  
95

### CRISPY SQUID

Chive mayonnaise, lemon, panko crumble, lovage oil  
115

### DUCK CROQUETTES

Almond potatoes, havgus cheese, chive emulsion  
90

### POTATO WAFFLE

Kalix vendace roe, red onion, sour cream, lemon  
105

### GOUGÈRES

Choux, cheese cream, spruce shoot syrup, truffle  
90

## STARTERS

### 64° BAKED EGG

Cucumber, grilled mayonnaise, beets, rye bread, cress  
145

### SWEDISH BEEF TENDERLOIN TARTARE

Cucumber, dijonnaise, crispy potatoes, parmesan  
165

### SEARED SCALLOP

Chorizo, scallions, lemon, lentils from Gotland, butter sauce, crisp bread  
205

### LANGOUSTINE TARTARE

Green apple, cucumber, carrot, almonds, langoustine bouillon  
225

### GREEN ASPARAGUS

Browned butter, cheese cream, green apple, pickled onion, smoked pork belly  
155



## SHERATON EXPERIENCE

### FIVE COURSE MENU

Chef's Choice  
875

*Please ask your waiter for more details*

## MAIN COURSES

### GRILLED PRAWN TAGLIATELLE

Herbs, Espelette pepper, green peas, fennel, garlic  
285

### GRILLED FARMED CHICKEN BREAST

Durum wheat, parsley root, kale, buttered chicken jus, almonds, parmesan  
295

### SIRLOIN STEAK

Pickled tomatoes, roasted glazed potatoes, red wine sauce, grilled chive butter  
345

### SADDLE OF LAMB FROM NORRBYGÅRD

Thyme, baked mini carrots, yellow carrot purée, lamb jus  
325

### SALT-BAKED BEETROOTS

Swedish goat cheese, celeriac, walnut, apple, tapioca, buttered apple gravý  
245

### BAKED ARCTIC CHAR

Yellow beetroot, fennel, cucumber, potatoes, chervil, white wine sauce, trout roe  
295

### CONFIT PORTOBELLO MUSHROOM

Creamy cabbage, buckwheat, green asparagus, mushroom foam, Savoy cabbage  
255



 Vegetarian

ALL prices are in SEK and including VAT. For any dietary requirements, please inform one of our team members.



# dessert

## **COCONUT ICE CREAM**

Pineapple, chili, mint, mango  
125

## **RHUBARB AND ALMOND CAKE**

Lightly whipped cream,  
elderflower syrup, marcona almonds  
120

## **CHOCOLATE GANACHE**

Chocolate sauce, raspberry sorbet  
cotton candy, chocolate crumble,  
hazelnut  
125

## **SWEDISH FARM CHEESES**

Tomato marmalade, seed crisp  
145

## **HOMEMADE CHOCOLATE PRALINES**

Various flavours  
40/pc

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