

F 1 2 a walk in the woods

SCALLOP «CANNED»

with thistle, apple juice and mustard greens
Bogle Chenin Blanc 2007, Bogle Vineyards, California, USA

SNAILS & WILD ONION

with black cabbage and garlic bread
Pouilly Fuissé Les Birbettes 2006, Château de Rontets, Burgundy, France

VENISON «STEAK TARTAR»

with sorrel, cucumber seeds and caviar emulsion
Pinot Noir «G» 2007, Meyer-Näkel, Ahr, Germany

FOREST MUSHROOM TEA & CROQUE MONSIEUR

with oxtail and truffle from Gotland
Massante Dolcetto 2007, Poderi Aldo Conterno, Piedmont, Italy

KING CRAB & SEA-BUCKTHORN

with lemon pearls, oysters and squid
Wachenheimer Gerümpel P.C 2007, Dr Bürklin-Wolf, Pfalz, Germany

JUNIPER SMOKED SALMON TROUT AND BARK BREAD

with broad beans from Ugglarp green chard
Sauvignon Winkl 2008, Cantina Kellerei Terlan, Trentino Alto-Adige, Italy

LAMB RÔTISSEUR & CHANTERELLES

with browned butter, rose berries and cauliflower
Phoenix 2006, Penley Estate, Coonawarra, Australia

GOAT'S WHEY CHEESE FROM STENSVIKS FARM

with cloudberry and parsley crème
Sidre Brut Tendre, Eric Bordelet, Normandy, France

LOLLIPOP

with blueberries and bay leaves

LINGONBERRY PEAR

with cinnamon and vanilla
Saracco Moscato d'Asti 2008, Paolo Saracco, Piedmont, Italy

FOREST RASPBERRIES & PINE KERNELS

with dark chocolate