

M E N U

Gåsa dinner

The Vasa museum, November 25, 2023 (18.30-23.00)

S t a r t e r

Juniper-cured venison, pickled mustard seeds, a Jerusalem artichoke crème, horseradish, Upplandskubb croutons

*Starter from Uppland, recipe originally created by and presented by:
Andreas Malmqvist och Elin Phil from Vittinge Gourmetlada.*

M a i n

Arctic char, beurre blanc sauce with Calix roe (Kalix löjrom) and almond potato purée

Main course from Norrbottens, recipe originally created by: Simon Laiti and his team of chefs Jonathan Flannery and Linus Lejon from Hemmagastronomi in Luleå. Presented by Simon Laiti.

D e s s e r t

Apple cake made from organic apples, rye bread and a meadowsweet sauce

*Dessert from Skåne, recipe originally created by and presented by:
Frida Nilsson, head chef at the ESS Group.*



Visit www.landskapsmaltider.se/en/meny/ to learn more about the Swedish county meals.