

A large indoor event space, likely a museum or exhibition hall, featuring a prominent wooden ship's hull structure. The space is filled with a large audience seated at tables, suggesting a formal dinner or gala event. The lighting is warm and focused on the audience and the ship's structure. The text "THE GALA DINNER" is overlaid in large, white, serif font across the center of the image.

THE GALA DINNER

THE MEALS, THE CHEFS AND THEIR STORY

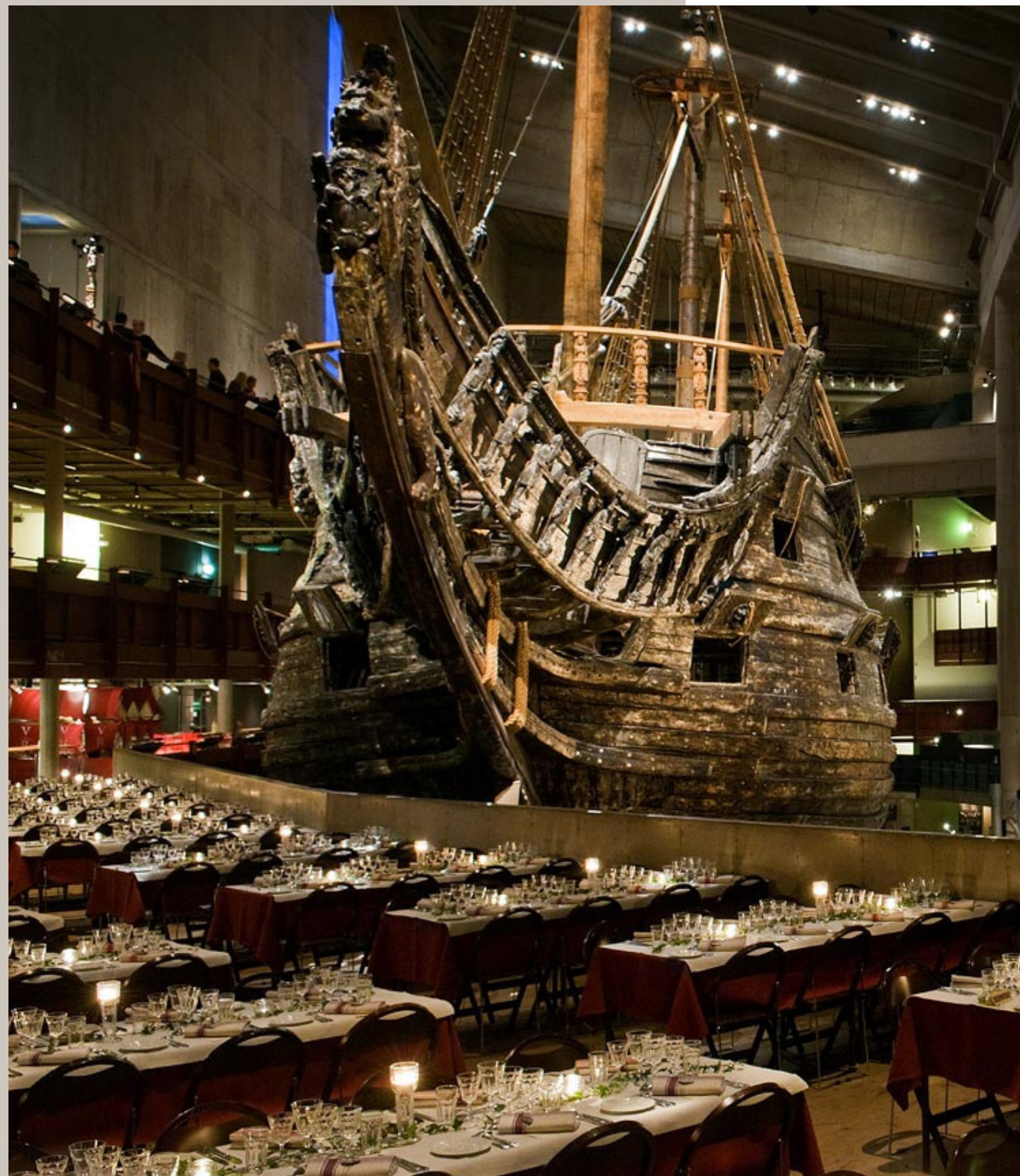


Photo: Anneli Karlsson SMTM.

THE VENUE

THE SHIP HALL AT THE VASA MUSEUM

The conference Gala Dinner at the Vasa Museum restaurant will be rather spectacular – particular for those of you who have not yet visited the ship that sank on its virgin journey August 10, 1628.

Note that it is wise to dress “warm but still elegant” as we will be served close to the graceful ship where the temperature is kept at 18 degrees Celsius. As the seats at the dinner are limited, the reservations will be accepted on a first come basis.

A candle lit dinner inside our Ship Hall next to the grand 1700th century ship Vasa is something that you will never forget!

T H E M E N U

Gåsa dinner



www.landskapsmaltider.se/en/meny/

S t a r t e r

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

Created and presented by: Andreas Malmqvist och Elin Phil from Vittinge Gourmetlada.

M a i n

Arctic char, beurre blanc, potato purée and kohlrabi.

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.

Created and presented by: Frida Nilsson, head chef at the ESS Group.



STARTER

JUNIPER-CURED VENISON, PICKLED MUSTARD SEEDS, A JERUSALEM ARTICHOKE CRÈME, HORSERADISH, UPPLANDSKUBB CROUTONS

Upplandskubb bread, the grain in the bread and beer, horseradish from the horseradish town of Enköping, mustard, an important spice in the county, venison from the forests of Uppland and bog myrtle brännvin made from bog myrtle from the Uppland coast.



STARTER

THE WORK BEHIND IT

The work with Uppland's county meal began last spring when the then county governor Göran Enander/Lensstyrelsen Uppsala County gave Vittinge Gourmetlada the task of creating a three-course menu based on Uppland's food culture. For their help, the couple had Food Researcher Richard Tällström and a Tasting Council consisting of Uppland food profiles. After traveling around Uppland for a summer to find the best ingredients, interviewing a whole bunch of locals and taking part in Tällström's research material, the dishes could finally be chosen.



STARTER

ABOUT THE CHEFS AT VITTINGE GOURMETLADA

After just over a decade in Stockholm's restaurant world, Elin and Andreas and their two daughters moved out into the countryside and started Vittinge Gourmetlada. "Small-scale catering in the countryside" is their slogan, even though today's catering is far from small-scale. During the summers, the couple is fully booked, mainly with wedding catering, but also with driving around their food truck, a converted horse transport that now contains a large Neapolitan pizza oven.

Alongside their catering business, the couple also run a hamburger restaurant with a focus on uplifting local meat farmers. With their "Farm of the Month" attention is paid to local farmers as they themselves get to come to the restaurant and compose and name a hamburger made from their own meat.



MAIN

ARCTIC CHAR, BEURRE BLANC SAUCE
WITH CALIX ROE (KALIX LÖJROM) AND
ALMOND POTATO PURÉE

A simple dish that brings amazing local ingredients to the fore. Char from Norrbotten baked in the oven with butter to an internal temperature of 42°C. Served with a beurre blanc with Kalix löjrom (roe) and farmed ecological vegetables from Margareta at Mattesbäcken organic farm, accompanied by almond potato purée with potatoes from Övertorneå.



MAIN

ABOUT SIMON LAITI AND THE CHEFS

Simon Laiti and his team of chefs Jonathan Flannery and Linus Lejon from Hemmagastronomi in Luleå created the county meal for Norrbotten, which chefs and restaurateurs can now offer to the county's visitors. Simon talks about all the wild things from the forests, that we have fantastic berries, about the coastal fishing with Kalixlöv roe and wild salmon and he thinks that as a chef it is inspiring to run a business here in Norrbotten.



DESSERT

APPLE CAKE MADE FROM ORGANIC APPLES, RYE BREAD AND A MEADOWSWEET SAUCE

Apple cake made from organic apples, rye bread and a meadowsweet sauce. Apples from Stora Juleboda Gård in Degeberga rye bread from Mat- och Chokladstudion in Malmö, meadowsweet foraged in Stora Hult, honey from Maries Bihantverk in Kirseberg and dairy produce from Ängavallen in Vellinge

Using sustainable, local ingredients, the pudding is an interpretation of the dessert eaten as part of the traditional Skåne goose dinner on the feast of St Martin in November. Instead of vanilla, we used meadowsweet.



DESSERT

ABOUT FRIDA NILSSON AT ESS GROUP

Frida Nilsson, works as Creative Chef at ESS-Group (including among The Steam Hotel, Ystad Saltsjöbad, Jacy´z Hotel and Ystad Saltsjöbad). Committed to uplifting less dedicated and sustainable producers and growers. Apple cake on grilled Ingrid-Marie, fried cabbage and eel herb sauce. The dessert is an interpretation of the goose dinner dessert, with sustainable and local ingredients. Instead of vanilla, elm herb is used.



WELCOME TO ENJOY THE MENY ON NOVEMBER 25!
