

DESIGN DINNER

WITH LOCAL SOURCED INGREDIENTS,
FRESH FROM THE WILDERNESS & ORGANIC FARMS

CHEERS

REINDEER CALF LIVER PÂTÉ

Game delicacy of reindeer calf liver served on a Northern apple bed. Garnished with lichen and cranberries.

Red wine

ARCTIC OCEAN BOUILLABaisse

Colorful seafood soup combining Arctic Ocean king crab, shrimps and catfish with seasonal harvest.

White wine

LAMB NECK & TENDERLOIN

Slow cooked neck and tenderloin of a Sea-Lapland lamb, with rosemary-garlic-red wine sauce. Complemented with carrot purée, artichoke purée and sour but sweet red onion and red cabbage chutney. Accompanied by golden roast Lapland almond potatoes.

Red wine

APPLE-ÅLVADOS SURPRISE

Aromatic Northern apple 'dessert soup', seasoned with Ålvados and zesty citrus. Complemented by mascarpone cheese intensified with almond crumbs and pine seed praline.

Dessert wine

COFFEE / APÉRITIF'S

Served in the glass teepee Helmi.

WINE LIST

CAREFULLY SELECTED TASTES OF THE MEDITERRANEAN

PROSECCO SUPERIORE D.O.C.G.

Region: *Veneto* | Grapes: *Glera*

SASSOREGALE SANGIOVESE
MAREMMA TOSCANA DOC

Region: *Toscana* | Grapes: *Sangiovese*

ANNA PINOT BIANCO CASTEL TURMHOF

Region: *South Tyrol* | Grapes: *Pinot Bianco*

CABERNET CASTEL TURMHOF

Region: *South Tyrol* | Grapes: *Cabernet Sauvignon*

MARTINEZ MARSALA GARIBLDI DOLCE

Region: *Sicily* | Grapes: *Damaschino, Grillo, Inzolia*

GRAPPA TEDICHI

Region: *Veneto* | Grapes: *Amarone*

LUXARDO LIMONCELLO

Region: *Emilia Romagna* | Ingredients: *Lemon Zest, Liquor*

DESIGN
HOUSE
IDOLI
