

# DESIGN LUNCH

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

## CHEERS

### HIGHLANDS' WILLOW GROUSE SOUP

Pulled breast meat and leg of an Upper Lapland willow grouse. Slow-simmered into a velvet soft soup. Seasoned with sherry and a pinch of thyme from our own garden. Freshly baked pan bread.

*Red wine*

### KING CRAB AU GRATIN

Arctic Ocean King Crab Au Gratin. Served in a crab shell with crab sauce and fresh mangetout purée. Garnished with a parsnip crisp.

*White wine*

### TOSCA CAKE

Old fashioned Tosca Cake made according to the recipe of our beloved grandma Viola. Served with spruce tip parfait, cloudberry seed cookie and black crowberry syrup.

*Dessert wine*

### COFFEE / APÉRITIF'S

Served in the glass teepee Helmi.

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Gourmet  
inGallery

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# WINE LIST

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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*

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DESIGN  
HOUSE  
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