

# SPECIALS

## GREEN TABLE DINNER

hosted by chef  
MARCUS SAMUELSSON

### SUSTAINABLE MENU



*The menu is based on the Lancet Report, which is owned and developed by EAT - a guide to a fantastic, seasonal, healthy meal and a way to make the lowest possible footprint on our planet at the same time.*

### CEVICHE NIKKEI TOFU (1,5,7,9)

Tofu, leche de tigre, pickled sweet potato, soy-marinated peas, radish, apple, koriander & sesame

*Tofu i "leche de tigre" med pickled søtpotet, soyamarinerte erter, reddik, eplegurk, koriander & sesam*

### CAULIFLOWER STEAK (5,6,9,10,13B)

Miso & tahini roasted cauliflower, roasted Almonds, cauliflower purée, pickled red onions & broccoilni

*Miso & tahini bakt blomkål, ristede mandler, karamellisert blomkålspurée, rødløk & broccoilni*

### BIG APPLE (1,3,6,13C,13E))

Granny smith sorbet, caramelized hazelnut mousse, cookie dough, roasted pistachio & white chocolate

*Granny smith sorbet, hasselnøttmousse, cookie og hvit sjokoladecrumble med ristede pistasjenøtter*

## MENU ..... 545

1. Gluten 1a. Hvete 1b. Rug 1c. Bygg 1d. Havre 1e. Spelt 1f. Korsanhvete 2. Skalldyr 3. Egg 4. Fisk 5. Soya 6. Melk 7. Selleri 8. Sennep 9. Sesam 10. Sulfttt 11. Skjell og bløtdyr 12. Lupin 13. Nøtter 13a. Peanøtter 13b. Mandler 13c. Hasselnøtter 13d. Cashewnøtter 13e. Pistasjenøtter



KITCHEN & TABLE

BY MARCUS SAMUELSSON