



FREDRIK BJÖRLIN

*Chef de Cuisine at Artipelag Restaurant,
Gustavsberg, Sweden*

*Won gold medal in all categories at IKA Culinary Olympics 2012
Erfurt, Germany*

Former chef at Vassa Eggen, F12, Oaxen, Pontus

Also a former member of the Junior National Culinary Team



VIKTOR WESTERLIND

*Chef de Cuisine, Pontus Restaurant & Caterers,
Stockholm, Sweden*

*Won gold medal in all categories at IKA Culinary Olympics 2012,
Erfurt, Germany*

Chef of the Year 2009

Former chef at Grill, Sjögräs, F12, Pontus-Concern

Menu

Welcome drink:

Chapel Hill Chardonnay Brut courtesy of Törley

Starter:

Cured and blackened cod, Kalix bleak roe, vendace roe and crispy cod skin, cauliflower-broccoli terrine and mousseline with Nordic heat crudités, lemon cucumber and oyster emulsion, white wine sauce

served with Gróf Buttler Viognier 2011 courtesy of Gróf Buttler Winery

Main course:

Spice-crusted red deer saddle and neck brawn, crispy potatoes flavoured with cheese cep duxelles, seasonal vegetables and pumpkin purée, vinegar sauce

served with Konyári Páva 2009 courtesy of Konyári Winery

Dessert:

Sour cream pudding with raspberry sorbet, spring raspberries, yoghurt meringue and Madeleine biscuit flavoured with raspberry brandy

served with Hungária Irsai Olivér courtesy of Törley