

***FROM  
TYRE  
To Table***



**MICHELIN**

# MENU

## snacks

Vendace tartlet, "Beef and Licorice", "Vienetta"

## 1st course - vision

Baked pikeperch with turnip cabbage and radish

**Sustainability, Innovation, Future**

**Flavours:** Hay, Smoke, Seafood

**Beverage:** Apple cider Pomologik

**Alcohol free beverage:** Hopple Pomologik

## 2nd course - usage

"Preserved summer", Strawberry, Scallop, Lobster and Coal-fired cream

**Preserve, Conserve, Reuse, Long term**

**Flavours:** Acid, Salt, Sweet

**Beverage:** Klagshamn Winery, Sven Tveskäg, Solaris 2022

**Alcohol free beverage:** Etoile "Trocadero"

## 3rd course - materials

Dairy cow, Barleycorn, Vendance roe and Chard leaves

**Ingredients, Locally grown, By-product**

**Flavours:** Animal, Ingredient, Origin

**Beverage:** Son Antem, Camins Manto Negro 2022

**Alcohol free beverage:** Celeste alcohol free Negroni

## 4th course - end of life

Vanilla, Salted caramel, Charcoal and Apple

**Charcoal, Vanilla, Cognac, Flambéed**

**Flavours:** Apple, Vanilla, Cognac, Caramel

**Beverage:** Cocktail "Beehive"

**Alcohol free beverage:** Honey drink

Created by Guide Michelin starred chef *Jonas Lagerström*  
*Restaurant Etoile and Restaurant Celeste, with team*

