



Swedish Culinary Evening

Wednesday 14th May, 2014, 18:00 – 21:00
Sheraton Bratislava Hotel

MENU

Starter

sour dough rye bread
green-radish-leaf-curd
baby radishes
(bread plate)

"Syrat" char with dandelion
micro herbs and flowers

Soup

spring vegetables
smoked organic egg
spring vegetable tea
Mustard sprouts

Main Course

pork belly confit
green pea puree
pickled kohlrabi
horse radish

Dessert Plate

mount berry ice cream
cinnamon bisquit
knäckebröd crumble
borago flowers

violet sorbet lollies
candied violet

Drinks: Soft drinks, Wines, Absolut Vodka