



VILLA FRANTZÉN

RESTAURANT & BAR

5 SERVINGS

THB 3 500++

Choose one dish per category.
Snacks and petit four are included.

SELECTION OF SNACKS

all are served

Bread & snack

Cabbage consommé & hearts of palm

pine shoots, myoga, scallions & ginger oil

White beer & dark rye bread »kavring«

salted butter, rapeseed oil

SUPPLEMENT SERVINGS

30 g Villa Björn Frantzén caviar »Prestige Selection«

jackfruit & coconut waffles, sour cream, dried nori & beurre noisette

THB 1 950++

»French toast à la Villa Frantzén«

vendace roe, Swedish cheese, chives, pickled onion & dried dill

THB 390++

Oyster »63.4c«

spicy pumpkin condiment, smoked cream, fingerlime & sea buckthorn oil

THB 250++

ONE

Veal tartar & smoked parsley

crème fraiche, preserved lemon, vendace roe & melon radish

Cured Norwegian salmon & beer poached king crab

dill, trout roe, avocado, horseradish & sour cucumber

Cold poached lobster & rhubarb

tomato & vanilla water, black peppercorns, almond, olive oil & lemon verbena

TWO

Cauliflower chawanmushi & morels

yeasted mushroom tea, lime, toasted hay oil, lemon thyme & split peas

Pumpkin & frozen truffle butter

broccoli, nut muesli, Västerbotten cheese, pumpkin seed oil & spinach

Jerusalem artichokes & vendace roe

flowering chives, vinaigrette of cold pressed rape seed oil, bbq onions & fresh cream

THREE

White asparagus & wasabi beurre blanc

walnuts oyster mushroom, parsley, spring onions & ginger oil

Grilled scallops & fermented parsnips

truffle dashi, green onions & almond oil

Baked turbot & green asparagus

fermented white asparagus sauce, pine shoots, citrus herbs, mint & peas

FOUR

Duck & foie gras

raspberry »hot sauce«, sticky beetroots, grilled roses & pistachios

Ox cheeks & caramelized onion velouté

brussel sprouts, parsley & liquorice

Chicken »pôche- grillé« & scrambled eggs

truffle, mushrooms, chicken broth & roasted garlic oil

FIVE

»Spicy orange«

warm cloudberry compote, sea buckthorn parfait, espelette pepper & vanilla

Smoked ice cream »2.0«

toasted pecans, bitter cacao nibs, tar syrup & salted fudge with cloves

Frozen & dried herbs

pine shoot oil, matcha & lemongrass

Szechuan pepper ice cream

slow- roasted strawberries, birch oil & spicy meringues

PETIT FOUR

Freshly baked miso madeleines

raspberry & liquorice sugar