

MENU

by TOMI BJÖRCK

FOOD GARDEN RESTAURANTS
23.1–19.2 2012



Tomi Björck är för närvarande en av Finlands "hetaste" köksmästare. Han innehar mer än 10 års erfarenhet från topprestaurangkök runtom i världen.

För den stora finländska publiken är Tomi känd som domare i MasterChef Suomi samt för topprestaurangerna Farang och Gaijin i Helsingfors, som serverar modern asiatisk mat.

Tomi utlovar att "den sanna yrkesskickligheten syns på tallriken – smaken, harmonin och dofterna garanterar en minnesvärd måltidsupplevelse".

Tomi Björck is at the moment one of the "hottest" Chefs in Finland. He has more than 10 years of experience in top restaurant kitchens around the world.

For the big Finnish audience Tomi is known as a judge in MasterChef Suomi and for the top restaurants Farang and Gaijin, serving modern Asian food, in Helsinki.

Tomi promises that "his skills will appear on the plate – the taste, the harmony and the aromas will guarantee a memorable meal experience".

SVENSKA

MENU OSAKA

SEK 359:–

Pilgrimsusslor i sitt skal
Yuzuhonungs dressing
Sjögräskaviar
Japansk minikrasse
(G, L)

WINE RECOMMENDATION – PRIVATE BIN RIESLING

Misoglacerad kalvkind
Dashi buljong
Rostad svamp
Salladslök och daikon rättika
(G, L)

WINE RECOMMENDATION – CELLAR SELECTION PINOT NOIR

"Sake blueberry"
Blåbärssorbet
Sakegelé
Lime- och vit choklad-cremeaux
Blåbärsschips
(G)

WINE RECOMMENDATION – PRIVATE BIN GEWÜRZTRAMINER

MENU SUKHOTHAI

SEK 466:–

Rökt lax med nahm-jimsås
Rostade jordnötter
Chao plu blad
(G, L)

WINE RECOMMENDATION – PRIVATE BIN RIESLING

Green shell musslor
Röd chili- och limes dressing
Koriander, rostad lök
(G, L)

WINE RECOMMENDATION – PRIVATE BIN SAUVIGNON BLANC

Friterad soft-shell krabba
Grön mangosallad
Pomelo mynta och jordnötter
(G, L)

WINE RECOMMENDATION – CELLAR SELECTION VIOGNIER

Panang currykalv
Ingefärsrelish
Rostad kokos
(G, L)

WINE RECOMMENDATION – CELLAR SELECTION PINOT NOIR

"Satay" banankaka
Jordnöts crème och bananglass
Karamelliserade jordnötter
(L)

WINE RECOMMENDATION – 8CL YALUMBA BOTRYTIS VIOGNIER 2009 AUSTRALIA EUR 6,50 SEK 62:–

(G) – Naturligt glutenfritt
(L) – Laktosfritt

VIKING CLUB – MEDEMSFÖRMÅN – 10 % FRÅN MENYPRISERNA

ENGLISH

MENU OSAKA

SEK 359:–

King scallops in their shells
Yuzu honey dressing
Seaweed caviar
Japanese cress
(G, L)

WINE RECOMMENDATION – PRIVATE BIN RIESLING

Braised veal cheek "Miso glaze"
Mushroom Dashi broth
Roasted mushrooms
Spring onion and daikon radish
(G, L)

WINE RECOMMENDATION – CELLAR SELECTION PINOT NOIR

"Sake blueberry"
Blueberry sorbet
Sake jelly
Lime and white chocolate cremeaux
Blueberry chips
(G)

WINE RECOMMENDATION – PRIVATE BIN GEWÜRZTRAMINER

MENU SUKHOTHAI

SEK 466:–

Smoked salmon, nahm-jim sauce
Roasted peanuts
Chao plu leaves
(G, L)

WINE RECOMMENDATION – PRIVATE BIN RIESLING

Green shell mussels
Red chili and lime dressing
Coriander, roasted onion
(G, L)

WINE RECOMMENDATION – PRIVATE BIN SAUVIGNON BLANC

Salt & pepper soft-shell crab
Green mango salad
Pomelo, menthe and peanuts
(G, L)

WINE RECOMMENDATION – CELLAR SELECTION VIOGNIER

Phanaeng veal curry
Ginger relish
Roasted coconut
(G, L)

WINE RECOMMENDATION – CELLAR SELECTION PINOT NOIR

"Satay" banana cake
Peanut crème and banana ice cream
Caramelized peanuts
(L)

WINE RECOMMENDATION – 8CL YALUMBA BOTRYTIS VIOGNIER 2009 AUSTRALIA EUR 6,50 SEK 62:–

(G) – Naturally gluten-free
(L) – Lactose-free

VIKING CLUB – MEMBERS BENEFIT –10 % OFF THE MENU PRICES

VILLA
**MARIA
ESTATE**

NEW ZEALAND WINES

		SEK
Private Bin Sauvignon Blanc	1/1	247:–
	24 cl	81:–
	16 cl	57:–
Cellar Selection Viognier	1/1	295:–
	24 cl	95:–
	16 cl	67:–
Private Bin Gewürztraminer	1/1	247:–
	24 cl	81:–
	16 cl	57:–
Private Bin Riesling	1/1	238:–
	24 cl	76:–
	16 cl	52:–
Cellar Selection Pinot Noir	1/1	295:–
	24 cl	95:–
	16 cl	67:–

<i>Take away</i>		SEK
Private Bin Sauvignon Blanc	1/1	109:–
Cellar Selection Viognier	1/1	140:–
Private Bin Gewürztraminer	1/1	109:–
Private Bin Riesling	1/1	95:–
Cellar Selection Pinot Noir	1/1	113:–

Food Garden

VIKING LINE