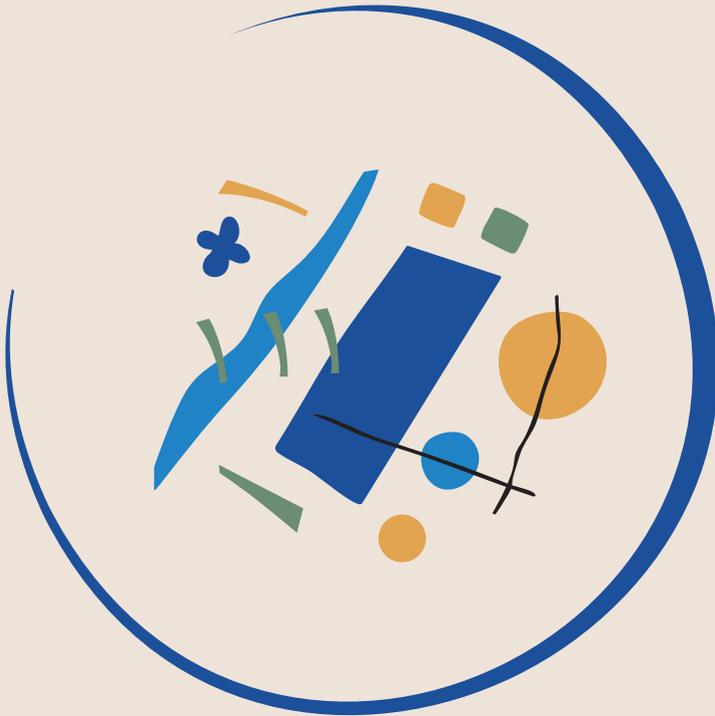


EVENT MENU

EMMA BENGTSSON



SANI
GOURMET

CANAPES

Chilled pea blossom consommé Eggplant & grilled zucchini tartlet

**Taittinger Nocturne Rosé N.V, Champagne Taittinger
Champagne A.O.P., France**

Scallop

Yuzu, Elderflower, Cucumber
**Sauvignon Blanc 2024, Ktima Gerovassiliou
Epanomi P.G.I., Greece**

Langoustine

Smoked Sabayon, Shrimp Tuile, Caviar
Rye Bread and Cultured Butter
**Am Sand Gewürztraminer 2021, Alois Lageder
Alto Adige, Italy**

Sea Bass

Tomato, Mussel, Peppers
**Clos Du Temple 2023, Gérard Bertrand
Languedoc Cabrières A.O.P., France**

Iberico Pork

Corn, Chanterelles, Mustard
**Etna Rosso "Serra Della Contesa" 2017, Benanti
Etna D.O.C. Rosso Riserva, Italy**

Yogurt

Lingonberry, Mint, Flower
**Omega 2021, Alpha Estate
Florina P.G.I., Greece**

Arctic Birds Nest

Blueberries, Chocolate, Goat Cheese
**Omega 2021, Alpha Estate
Florina P.G.I., Greece**

Nepal Lamjung exclusive selection by Nespresso Professional

POWERED BY:



ALPHA PRIVATE BANK