

UPPER
HOUSE

GOThIA TOWERS

SPARKLING BRUNCH

Start with a trio of seasonal starters, followed by your choice of main course and our signature dish served to the entire table. Finish with something sweet from today's dessert selection. Throughout brunch, we will ensure your glasses remain topped up.

1 TO START

Served to all guests

TARTLET

Västerbotten cheese cream | vendace roe
dill | silver onion

JERUSALEM ARTICHOKE

Jerusalem artichoke | Oscietra caviar | soy

CHEESE SANDWICH

12-month aged Havgus cheese | fig &
gooseberry marmalade | cress | hazelnuts

3 A SWEET FINISH

Choose your favourite from
today's dessert selection

RASPBERRY

Variation of raspberry | Cream
White chocolate

CHOCOLATE

Hazelnuts | blackberries | olive oil
oxalis | sea salt

CHOOSE YOUR BEVERAGE

CHAMPAGNE | CAVA | NON-ALCOHOLIC

SEK 945

SEK 645

SEK 420

2 MAIN COURSE

Select one main course from today's menu

LOBSTER BENNY

English muffin | lobster | egg |
brown butter hollandaise | chives

AVOCADO TOAST

Avocado | levain bread | smoked salmon
chili | pickled radishes

"SCRAMBLED EGG"

Creamy egg foam | Potato rösti
63°C egg | Crispy onion

SAUSAGE

Pork sausage | baguette | caramelized onion
thyme mayonnaise | silver onion

+ SIGNATURE DISH

Served to all guests

UPPER HOUSE SIGNATURE PIZZA

Blue cheese | miso mayonnaise
toasted almonds