

VEGETARIAN

GRILLED BABY VEGETABLES / ROMESCO SAUCE

Paired with 2012 Santa Margherita Valdadige, Pinot Grigio, Trentino, Italy 105:- (15cl)
Clean and fresh, with zesty acidity backing the notes of crunchy pear, lemon and stone.

or Wisby Stout, Gotlands Bryggeri, Sweden, 5.0% 68:- (33cl)

GOAT CHEESE "BOMBON" / BLUEBERRY CHUTNEY

Paired with 2010 Marques De Riscal, Rioja Reserva, Tempranillo, Spain 140:- (15cl)
*On the palate it is full and tasty, with good structure and rounded elegant tannins.
The finish is long and fresh, with a slight reminder of the fine oak.*

or The Great White Bulldog Wheat IPA, Gotlands Bryggeri, Sweden 7,3% 78:- (30 cl)

STEAMED BUNS / PULLED OUMPH WITH HOISIN SAUCE / KIMCHEE / PICKLED CUCUMBER

Paired with 2015 Côtes de Provence Pierre Paul , Organic Rosé, France. 105:- (15cl)
Bearing capacity, very fresh taste with hints of herbs, strawberries, mineral, lime and red gooseberries

or Sitting Bulldog IPA, Gotlands Bryggeri, Sweden 6,4% 92:- (33cl)

MEAT AND FISH

COD FRITTERS WITH SMOKED MAYONNAISE

Paired with 2013 Hess Select, Chardonnay, Monterey County, CA, USA. 115:- (15cl)
Exhibits a fresh, vibrant core of green pear and apple fruit, with spice, honeydew melon and light cedar notes, ending with a cleansing aftertaste.

or Sleepy Bulldog Pale Ale, Gotlands Bryggeri, Sweden 4,8% 86:- (33cl)

STEAMED BUNS / PULLED PORK WITH HOISIN SAUCE / KIMCHEE / PICKLED CUCUMBER

Paired 2014 Chablis Chartron et Trébuchet, Chardonnay, Bourgogne, France 145:- (15cl)
A dry, savory white that seems to summon a stony essence underlining its grapefruit and apple flavors. Firm and lean on the finish.

or Brutal Bulldog Double IPA, Gotlands Bryggeri, Sweden 8,4% 96:- (33cl)

QUAIL BREAST / BEETROOT CRÈME / GRAPES

Paired with 2009 Merlin Moulin-À-Vent, Pinot Noir, Bourgogne France. 150:- (15cl)
In a lighter-bodied, elegant style, this nonetheless displays focus to flavors of wild strawberry, candied black raspberry, ripe plum and red licorice.

or Nils Oscar God Lager, Nils Oscar Bryggeri, Sweden, 5.3% 76:- (33cl)

DESSERTS

CHEESECAKE / MANGO COULIS

Paired with Grans Moments Mango Bellini (Mango puree and cava) 65:- (10 cl)

or The Great White Bulldog Wheat IPA, Gotlands Bryggeri, Sweden 7,3% 49:- (20cl)

MILK CHOCOLATE MOUSSE / REDCURRANT JUNIPER JELLY

Paired with Moscatel Oro Floralis, Miguel Torres, Catalonia, Spain 70:- (5 cl)

or Wisby Stout, Gotlands Bryggeri, Sweden, 5.0% 68:- (33cl)

Please do not hesitate to ask our wait staff for advise if you would prefer to pair a food item with a non-alcoholic option.



Sheraton®

STOCKHOLM HOTEL



Inspired by global cuisine, worldwide tradition and local culture, Paired couples distinctive flavors to create unexpected taste sensations. We challenge our guests to break the rules and dine differently. Join us in the lobby or at the hotel bar for an innovative, exciting and entirely unique dining experience.