



VILLA FRANTZÉN

RESTAURANT & BAR

5 SERVINGS

THB 3 500++

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

SUPPLEMENT SERVING

30 g Villa Björn Frantzén caviar »Prestige Selection«
jackfruit & coconut waffles, sour cream, dried nori &
beurre noisette
THB 1 950++

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