



Overseas by Mathias Dahlgren

Introduction to Chef Mathias Dahlgren

Mathias Dahlgren is one of Sweden's most lauded and awarded chefs.

The only Swedish winner of the Bocuse d'Or and a role model to what contemporary gastronomy in Sweden is all about today.

A visit to any of Mathias Dahlgren's restaurants is a gastronomic event for those interested in exclusive simplicity in a relaxed and comfortable environment with a friendly atmosphere.

Fun Dining is the New Fine Dining



Mathias Dahlgren ·



Cocktails

Overseas Lager	18
<i>Beer, Grapefruit, Bitters, Garden basil, Batak Pepper</i>	
Asian Piña Colada	22
<i>Vanilla Infused Vodka, Lemongrass, Coconut Pineapple, Ginger, Lime</i>	
Moscow Mule 2.0	22
<i>Absolut Vodka, Lime, Ginger Beer, Kaffir Lime, Mint</i>	
Overseas Shaken Gin Cocktail	22
<i>Gin, Juniper, Organic Garden Tarragon, Lime Zest</i>	

Free Spirited

Stockholm Archipelago Breeze	18
<i>Cassis, Fresh Lemon, Club Soda</i>	
Ginger and Black Pepper Soda Water	15
<i>Ginger and Black Pepper Syrup, Lemon Juice, Sparkling Water</i>	
Lemon Verbena and Peach Iced Tea	18
<i>Lemon Verbena Syrup, Peach, Lime</i>	
Overseas Hibiscus Watermelon Lemonade	17
<i>Watermelon, Hibiscus, Lime, Organic Garden Mint</i>	



Mathias Dahlgren Signature

Caviar and Potatoes

*30 g Soneva Gold Caviar, Beurre Blanc, Chives, Crispy Potato,
Brown Butter.*

190 USD




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Chefs Choice Tasting Menu

Indulge in a full gastronomic experience of Overseas cuisine.
The chef will take you through a journey of flavors and dishes that we
find best for today.

For bed and breakfast guests, a price of 225 USD per person
An additional 45 USD for meal plan guests



Mathias Dahlgren



Menu

Á la Carte

Produce Orientated Menu, Feel Totally Free to Choose

Avocado Toast <i>Baguette, Jalapeño, Lime, Herbs from the Garden</i>	31
General Tso's Deep Fried Tofu and Broccoli <i>Bok choy, Herbs from Our Garden, Kaffir Lime, Fresh Chili, Kimchi, Toasted Sesame Seeds</i>	40
Pimientos de Padron Black and White <i>Onion Puree, Black Garlic, Maldivian Kale, Vegetable Ashes</i>	49
Smoked Sashimi of Tuna <i>Served on Shiso leaf with Sea Urchin, Pickled Ginger, Black Sesame</i>	65
Grilled Fish "Today's Catch" <i>Miso, Green Papaya Salad, Crushed Peanuts, Thai Basil, Coriander</i>	48
Carpaccio of Yellowfin Tuna <i>Brushed with Wasabi Emulsion, Garden Greens, Jalapeño, White Onions</i>	36



Crabcakes of Snow Crab 39
Ponzu Dressing, Lime, Ginger, Red Chili, Salad Leaves

Shrimp a la Plancha 52
Garlic, Parsley, Lemon Skin

Sides

Yuzu Rice and Soy Emulsion 18

Truffle Pommies 75

Pineapple in Mexican Adobo 18

Desserts

Tropical Crumble, Coconut Sorbet, Passionfruit 27

Banana and Yoghurt Ice Cream, Passionfruit, Physalis 27

Mango, Kiwi-Herb Sorbet, Granny Smith Apple, Olive Oil 27