

**April 11, 2022**

**Ambassador of France Dinner at Alfred Nobel House, Karlskoga, Sweden**

Guests in Alfred Nobel dining room:

Ambassador Etienne de Gonneville

Anneli Lyckerborn, Director, Alfred Nobel Björkborn

Pelle Agorelius, CEO Hallbars

[https://twitter.com/e\\_de\\_gonneville/status/1513624699443499013?s=21&t=XD0WGBXhSslq6j17Prka8w](https://twitter.com/e_de_gonneville/status/1513624699443499013?s=21&t=XD0WGBXhSslq6j17Prka8w)

**MENU APRIL 11, 2022**

**Starter**

Champagne Veuve Clicquot

Yellow-Chanterelle soup frothed with pheasant breast brioche, herb leaves, black garlic mayo

**Main Course**

Domaine Langlois-Chateau, Vieilles Vignes 2018, Saumur

Moose veal fillet with lemon thyme

Moose stew with juniper berries and onions

Fondant potatoes

Parsnip crème

Brussels sprouts

**Dessert**

Brännland Ice Cider 2018 aged on oak barrels

Cinnamon buns cloudberry varnish

Vanilla mascarpone chips

Krösajos syrup



*Ambassador of France to Sweden, Etienne de Gonneville, studying the 2021 Hallbars Sustainability Reports poster folder.*

*CEO of the Hallbars Research Institute, Pelle Agorelius, hosted a presentation at the Alfred Nobel House Björkborn in Karlskoga on April 11.*