



DICKSONSKA PALATSET

LE PALAIS DE SAVEUR



OPPORTUNITIES BEYOND THE ORDINARY.

A GEM OF UNFORGETTABLE MOMENTS

In the heart of Gothenburg stands the Dickson Palace, an architectural gem entering a new era. With its timeless heritage, newly renovated interiors, and an atmosphere of sophisticated elegance, the palace offers a setting where history and modernity merge in perfect harmony. It is a place where lifelong memories are made – whether for exclusive events, inspiring meetings, or unforgettable celebrations.





PALAIS DE L'ÉLÉGANCE

A PART OF GOTHENBURG'S HISTORY

We offer a variety of rooms and spaces within our palace. Our value proposition is rooted in elegance, and with a range of unique venues, we can accommodate the diverse needs of your company or group. The team behind the palace brings extensive experience in event management and is available to support you throughout your entire customer journey.

Step into a world where timeless charm meets modern finesse.
Beneath glittering crystal chandeliers and soaring ceilings, the setting adds depth and brilliance to your occasion.





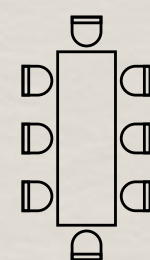
THE RED ROOM

AN ATMOSPHERE OF SOPHISTICATION AND WARMTH

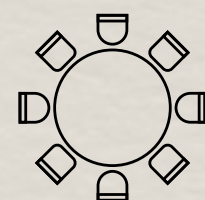
The Red Room is our smallest and most intimate space, tucked away in a corner with large, elegant windows that let in a gentle light. It's perfect for smaller gatherings where closeness and exclusivity are key. The rich red tones and exquisite interior details create a warm, inviting atmosphere—ideal for private dinners, intimate meetings, or small-scale events with big character

WHERE GRANDEUR MEETS ELEGANCE

The Red Room offers a refined and tranquil setting, where a warm color palette and carefully curated furnishings give the space its distinct personality. Traditional elegance is seamlessly combined with modern touches, creating an ambiance that balances comfort with style.



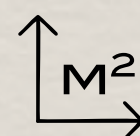
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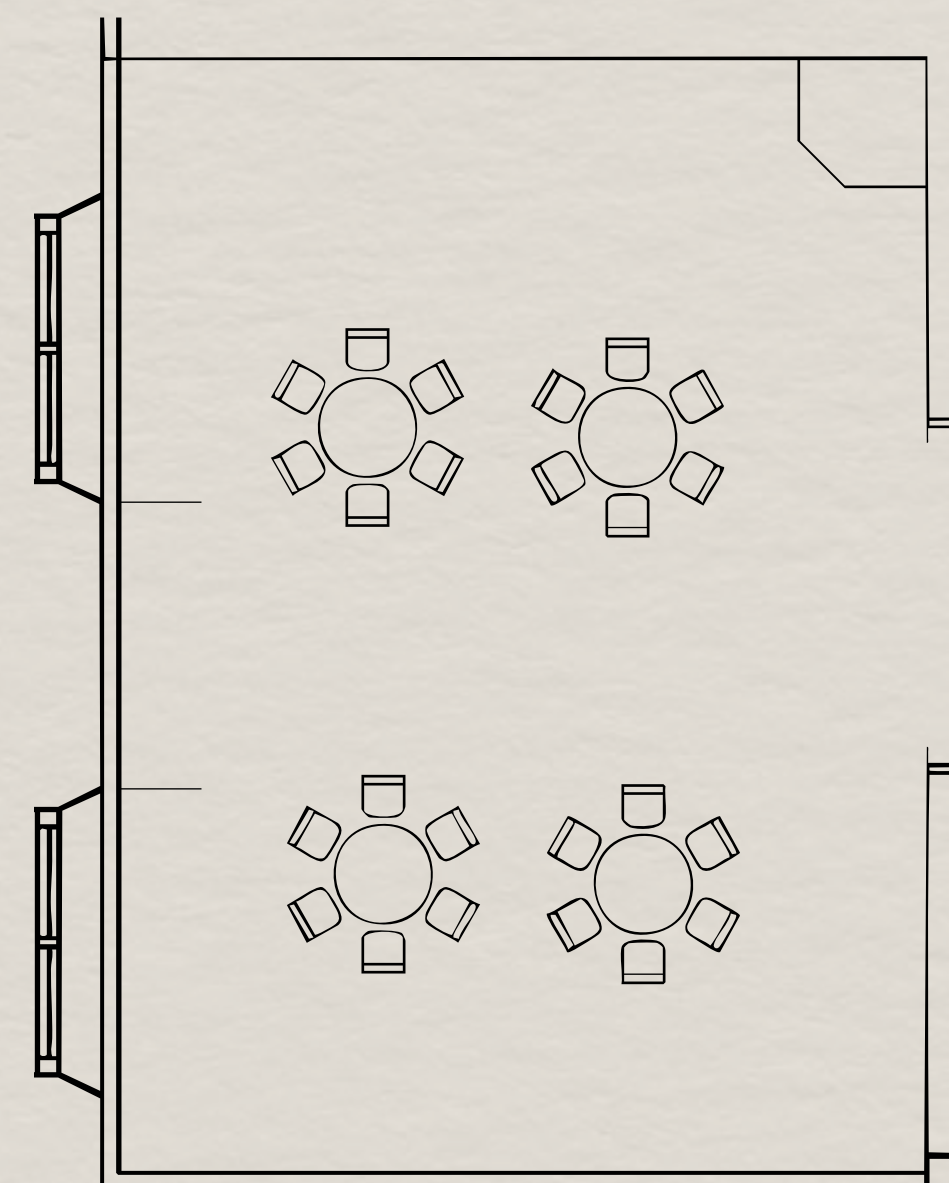
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THE PALACE'S THREE-COURSE MENUS

Shared choice of starter, main course and dessert for the whole party.

STARTERS

- Cured beef with a salad of grilled artichokes & endives, green croutons and aged cheese
- Spice-seared salmon, soy pearls, wasabi cream, brown butter with hazelnuts and baby herbs & ginger-pickled rutabaga
- Quickly seared & marinated scallops with lobster aioli, citrus, mustard herb, sea coral & iced pearl onions

MAIN COURSES

- Herb-baked cured cod loin with shellfish sauce, butter-sautéed seasonal vegetables and potato croquette with black truffle and parmesan
- Whole-roasted beef tenderloin with tomato & tarragon jus, celeriac and miso cream, butter-fried mushrooms and Pommes Anna
- Thyme-confited chicken breast from Knäred, baked sweetcorn cream, artichokes and roasted chicken & white port wine sauce

DESSERTS

- Dark chocolate mousse with passion fruit curd and marinated berries
- White chocolate bavarois with mashed cloudberry and punch-infused whipped cream
- Pavlova with vanilla cream, ice cream and preserved berries

3-COURSE MENU 895 SEK

WINE PAIRING SÉLECTION 445 SEK
WINE PAIRING RÉSERVE 545 SEK

All prices excl. VAT.



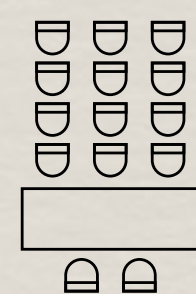
THE MIRROR HALL

MAGNIFICENT AND GRAND

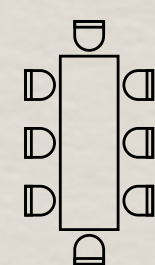
The Mirror Hall is the largest and most breathtaking room in the Palais de l'Élégance. With rows of majestic crystal chandeliers, grand mirrors that reflect the light, and walls adorned with exquisite decorations, this space is made for gala dinners, weddings, and events that demand nothing but the best. The hall's architecture and magnificent details provide a one-of-a-kind backdrop that transforms every occasion into something truly extraordinary.

FOR MOMENTS MEANT TO BE REFLECTED ON

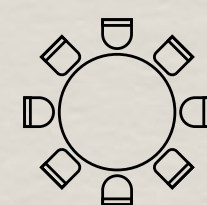
In our newly renovated dining hall, historic charm blends seamlessly with modern design. Enjoy dinner beneath glittering chandeliers, surrounded by the palace's distinctive details, and let each course tell its own story. Taste the extraordinary – in a setting as inspiring as the menu itself.



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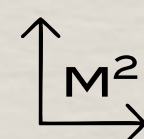
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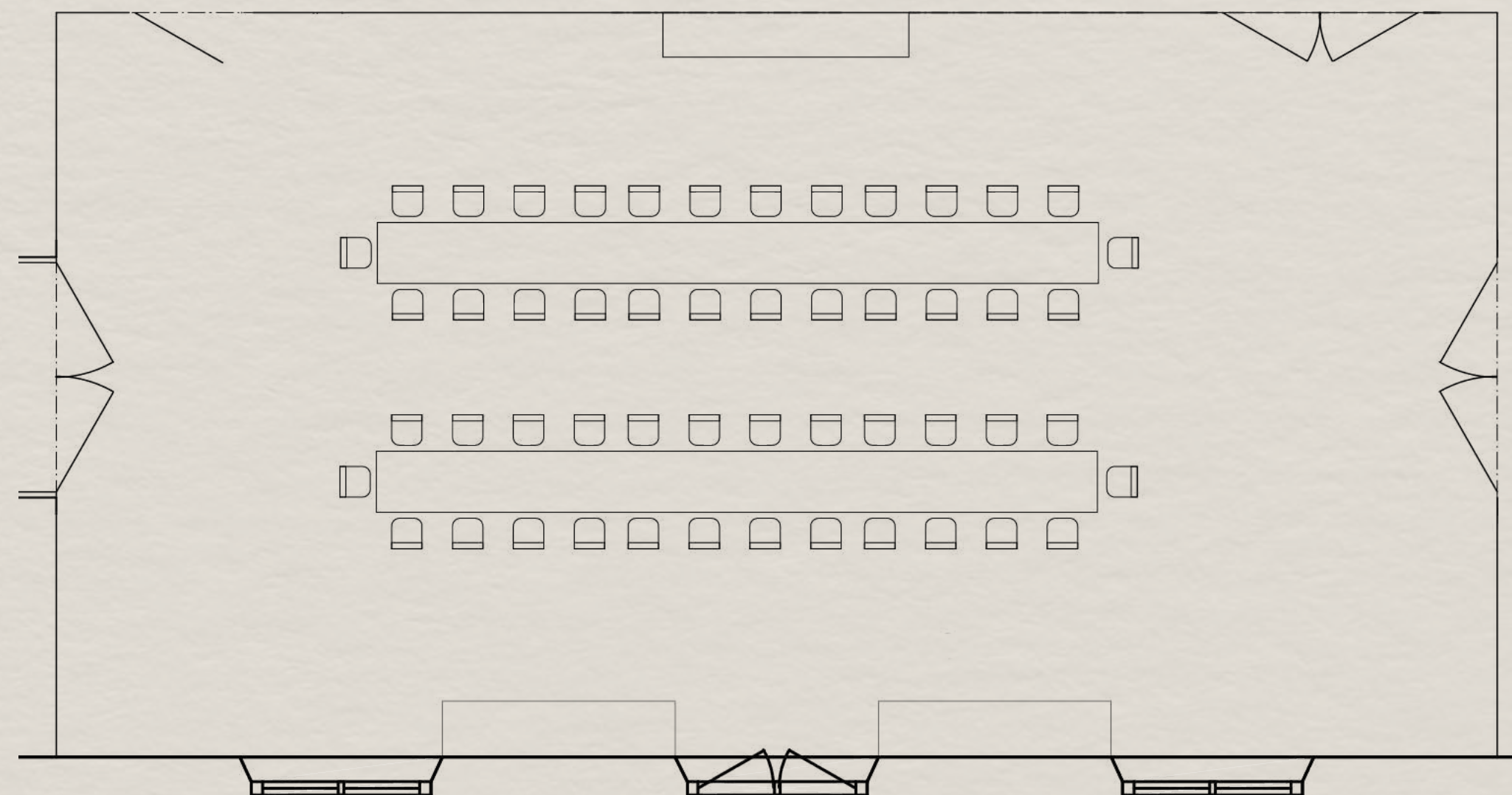
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CANAPÉS & FINGER FOOD

Cured beef with mustard cream, garden cress and crispy fried onions

Salmon tartare with apple and fennel and crispy rice paper

Hand-peeled shrimps with dill mayonnaise on Danish rye bread

Västerbotten cheese tart topped with whitefish roe and pickled onion

Beef tataki with truffle-marinated mushrooms

Vegetarian salad bundle with roasted Jerusalem artichoke

Oysters with basil oil, lemon cream and smoked salt

SPARKLING & CHAMPAGNE

Cava Torre Oria Brut 108 / 516

Champagne Etienne Dumont Brut 156 / 880

All prices excl. VAT.



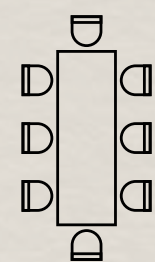
D'OSCAR

WELCOMING AND SOPHISTICATED

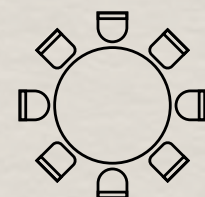
As you ascend the staircase to the first floor of the Dickson Palace, you are greeted by D'Oscar – a room that radiates elegance and sophistication. With its medium size, it's an ideal space for stylish receptions and exclusive gatherings. Its central location and harmonious design create an inviting atmosphere that sets the tone for any type of event, from cocktail mingles to seated dinners.

ELEGANCE WITH INTIMACY

Book D'Oscar for refined, intimate occasions. With its elegant interior, the room is perfectly suited for small, bespoke gatherings. Here, you have the freedom to set the tone for a truly unique event.



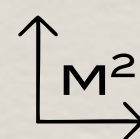
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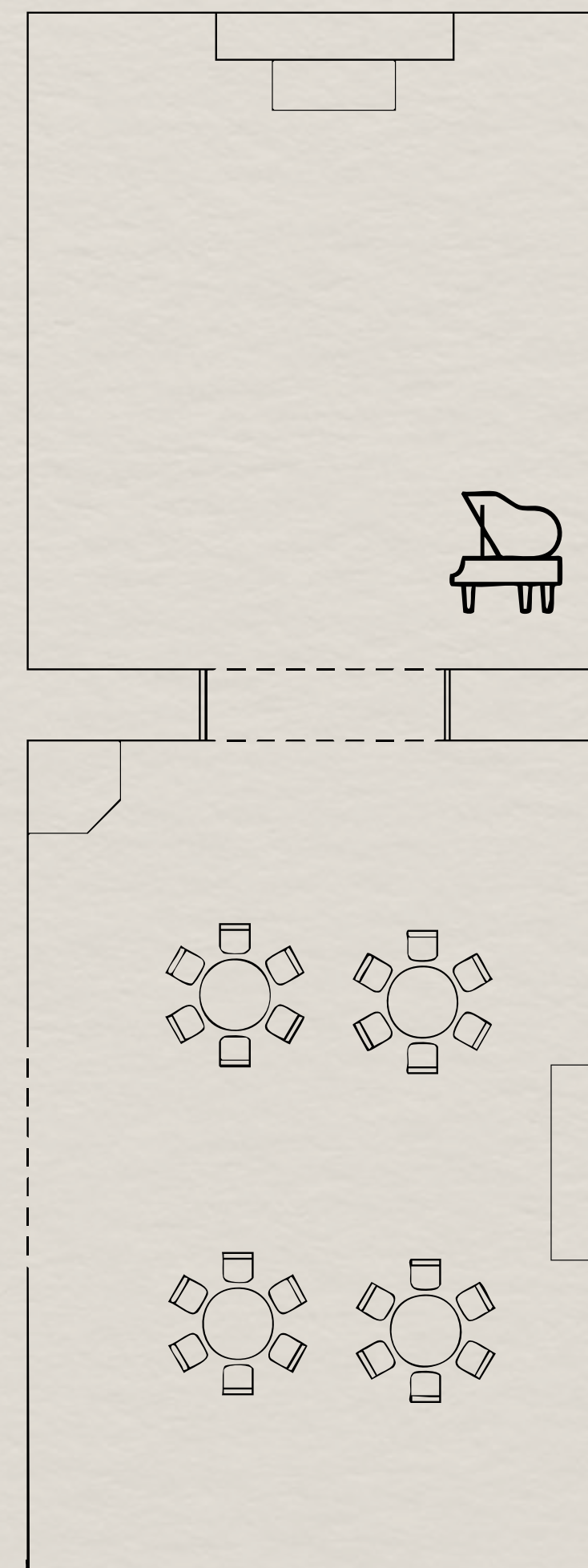
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THE HISTORY OF DICKSONSKA PALATSET – DATING BACK TO 1862

A TRIBUTE TO THE GRANDEUR OF NEO-RENAISSANCE ARCHITECTURE

At one of Gothenburg's most prominent addresses, on the corner of Södra Vägen and Nya Allén, stands the magnificent Dickson Palace. This splendid three-story building, designed in the Florentine Neo-Renaissance style, was erected in 1862 by Baron Oscar Dickson—a successful businessman who built his fortune on the forests and sawmills of northern Sweden. Together with his wife, Marika von Rosen—a Greek princess—he dreamed of a home that would reflect their elevated status and refined taste.

To bring this vision to life, Oscar commissioned the English architect William Allen Boulnois, who had previously designed Överås for Oscar's brother, James Dickson. Construction began in 1859 under the direction of master builder Philip Jacob Rapp and was completed three years later. The result was a palace of 928 square meters, comprising more than 30 rooms, with materials and craftsmanship imported from England.





THE PALACE'S FIVE-COURSE MENU

STARTERS

Spice-seared salmon, soy pearls, wasabi cream, brown butter with hazelnuts and baby herbs & ginger-pickled rutabaga

Quickly seared & marinated scallops with lobster aioli, citrus, mustard herb, sea coral & iced pearl onions

MAIN COURSE

Whole-roasted beef tenderloin with tomato & tarragon jus, cream of roasted celeriac and miso, butter-fried mushrooms and Pommes Anna

DESSERT

Mature cheeses with quince marmalade and fruit bread

Chocolate mousse with passion fruit curd and marinated berries

5-COURSE MENU 1195 SEK

WINE PAIRING PALAIS 685 SEK

CAVA TORRE ORIA BRUT 108 / 516

CHAMPAGNE ETIENNE DUMONT BRUT 156 / 880

Of course, we also offer a carefully selected range of bottled wines, digestifs and other beverages upon request.

All prices excl. VAT.







DICKSONSKA PALATSET

LE PALAIS DE SAVEUR

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