

New Year's Eve @ Lykke

Amuse-bouche & Crémant

Rödbetsgravad lax
räkor - krabba - citrussallad - getostkräm

Beetroot cured salmon
prawns - crab - citrus salad - goat cheese cream

Torskfilé sous-vide
fänkålsfrön - blomkålskräm, hummergelé - brysselkål

Champagne & rosépepparskum

Cod loin sous-vide
fennel seeds - cauliflower cream - lobster gel - Brussels sprouts
Champagne & rosé pepper foam

Rostad hjört
krispig potatispavé - grönärtsemulsion - nejlikaglaserade morötter

Slow roasted venison
crispy potato pavé - pea emulsion - clove glazed carrots

Choklad piña colada
kokos & romsmaksatt mörk chokladmousse -
mjölkchokladglass - bärrkompott

Chocolate piña colada
coconut & rum flavoured dark chocolate mousse -
milk chocolate ice cream - berry compote

Petit four & kaffe

Petit four & coffee

Meny / Menu & 1 glas Crémant - sek 905

Vinpaket / Wine package - sek 445