

NEW YEAR'S MENU

CHAMPAGNE & AMUSE BOUCHE

Lobster soup
Norway lobster

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COLD STARTER

Beef fillet "Pelle Jansson"
braised beef fillet, Kalix roe, egg, watercress

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WARM STARTER

Grilled scallop
beurre blanc, cucumber, kohlrabi flower,
dill, caviar

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MAIN DISH

Herb-roasted veal fillet
roasted artichoke cream, kale,
truffle, vinegar sauce, tarragon butter

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DESSERT

Raspberry & pistachio
raspberry mousse, pistachio cake, Champagne
sorbet, candied pistachios, chocolate crisps

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PRALINE

MENU SEK 1095 | WINE PACKAGE SEK 595