

Welcome the New Year

Champagne & Amuse Bouch

Lobster bisque
with lobster terrine

Cold starter

Beef tartar
with porter cured beef fillet,
Kalix roe, egg & watercress

Warm starter

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

Main course

Herb-roasted veal file
with roasted artichoke cream, kale
truffle, vinegar sauce & tarragon butter

Dessert

Chocolate & pistachios
with chocolate mousse, pistachio cake,
Champagne sorbet, candied pistachios
& chocolate crisps

Praline

Welcome the New Year Vegetarian

Champagne & Amuse Bouch

Celery root bisque
with root vegetable brunoise

Cold starter

"Beet" tartare

with Beetroot, seaweed caviar, egg,
& cress

Warm starter

Grilled cauliflower from Wählstedt's
with beurre blanc, cucumber, kohlrabi
flower & dill

Main course

Herb-roasted potato terrine
with baked egg, roasted Jerusalem
artichoke cream, kale, truffle, vinegar
sauce & tarragon butter

Dessert

Chocolate & pistachios

with chocolate mousse, pistachio cake,
Champagne sorbet, candied pistachios
& chocolate crisps

Praline

Kids menu

Starter

Lobster bisque SEK 135
with lobster terrine

"Skagenröra" SEK 125
with toasted bread

Vegetables SEK 85
with dip

Main course

Baked Arctic char SEK 210
with sugar snap peas & butter sauce

Minute steak SEK 225
with Béarnaise sauce, baked tomato
& french fries

Pancakes SEK 150
with jam & whipped cream

Dessert

Icecream & sorbet SEK 125
three kinds of ice cream and sorbet

Chocolate & pistachios SEK 135
with chocolate mousse, pistachio
cake, Champagne sorbet, candied
pistachios & chocolate crisps