

## DINING ROOM NEW YEAR'S MENU

### OSETRA CAVIAR

Butter-fried brioche – shallot cream – dill

MV Brut Premier Cru, Frerejean Frères

*Champagne, France*

### ROULEAUX WITH TORCHED HALIBUT

Cured cucumber – lobster mayonnaise – trout roe –  
rye bread – grilled chive oil

2017 Vouvray, Domaine Champalou

*Loire, France*

### SALT-BAKED CELERIAC

Watercress mayonnaise – hazelnuts – kale –  
Svecia cheese – brown butter

2017 Mâcon Village Clos Saint Pancras,  
Domaine Frantz Chagnoleau

*Bourgogne, France*

### ROASTED SWEDISH VEAL FILLET

Jerusalem artichoke purée – black cabbage –  
black truffle

2014 Barolo, Massolino

*Piemonte, Italy*

### VALRHONA ANDOA CHOCOLATE MOUSSE

Rose water – sea buckthorn – muscovado sugar

2014 Red Roses BA Rosenmuskateller, Weingut Kracher

*Burgenland, Austria*

### PETIT FOURS

### WINE PACKAGE 690

*All prices in SEK and inclusive of VAT.*

*For dietary requirements and food allergies, please ask one  
of our team members for assistance.*