

DINING ROOM NEW YEAR'S MENU

PAN-FRIED LANGOUSTINE

Savoy cabbage - chanterelles - vendace roe

S.A. Brut Réserve, Duval-Leroy
Champagne, France

SCALLOP

Caramelized onion foam - bread crumble - black
truffle - samphire

2019 Vouvray Clos de Rougemont, Dom. Vigneau-Chevreau
Loire, France

GRILLED LOBSTER

Potato mousseline - citrus hollandaise - herbs

2020 Mâcon-Milly Lamartine "Clos de Four", Dom. Cordier
Bourgogne, France

DEER FILLET

Parsnip purée - juniper marinated baby beetroots -
baby carrots - kale - truffle sauce

2018 La Massa IGT
Tuscany, Italy

APPLE TART TATIN

Apple sorbet - apple syrup

2018 Brännlands Iscider
Sweden

PETIT FOURS

WINE PACKAGE 695

*All prices in SEK and inclusive of VAT.
For dietary requirements and food allergies, please ask one
of our team members for assistance.*

