

DINING ROOM NEW YEAR'S MENU

SWEDISH WHITEFISH ROE

Rösti - silver onion - lemon smetana

TUNA TARTARE

Ponzu - wasabi - avocado - crispy noodles

2020 Riesling Zweistrom Trocken, Wiengut Kruger-Rumpf
Nahe - Rheinhessen, Germany

LOBSTER TOAST

Ginger - black seaweed caviar - brown butter

2019 Châteauneuf-du-Pape St Pierres Blanc,
Ch. de Nalys, E.Guigal
Rhône, France

DRY-AGED BEEF FILLET

Pommes pailles - celeriac purée - truffle jus -
oxmärg - green beans

2007 Château Bouscassé Menhir, Alain Brumont
Côtes de Gascogne, France

BLONDIE

Bellini compote - vanilla pannacotta - yoghurt
snow - Champagne gel - lemon meringue

S.A Demi-Sec, Taittinger
Champagne, France

PETIT FOURS

WINE PACKAGE 795

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

