

NEW YEAR'S MENU

1100 SEK / PERSON

SNACK

TRUFFLE TOAST

Silver Onion, Bechamel, Truffle, Parmesan & Pickled Kohlrabi.

STARTERS

'RÅRAKA' WITH KALIX VENDACE ROE

Sour Cream, Red Onions, Dill & Lemon

&

1/2 LOBSTER AU GRATIN

Yuzu aioli

MAIN COURSE

BEEF TENDERLOIN TOURNEDOS

*Truffle Butter, Red Wine Sauce, Roasted Pancetta,
Savoy Cabbage & Potato Cake*

DESSERT

MIGNARDISES

*White Chocolate & Lemon Cream with Hibiscus Flower,
Champagne Gelé & Raspberry 'Popping Candy' Crisp.*

&

2 PRALINES

*Dark Chocolate with Coffee Fudge & Kahlua.
White Chocolate with Lime & Passion Fruit Truffle.*

