NEW YEARS MENU

AMUSE
Potato crisp with Vendace roe from Kalix, smetana & red onion

STARTER
Lobster soup with fried red shrimp, tomato, dill, fennel & croutons

MAIN - FISH
Fillet of cod, trout roe, pickled cucumber, roasted almond, lemon, parsley & dill, baked leeks, almond potatoe puree & beurre noisette

or

MAIN - MEAT
Tournedos "Rossini", foie gras, truffle jus, haricots verts & pommes du Prins

DESSERT
Chocolate dome filled with chocolate mousse, raspberry gel, raspberries, passion fruit & meringue

Price
First seating 1295 sek
Second seating 1495 sek

