

# New Year's Dinner



## NEW YEARS

### MENU 1395 SEK

#### Skaldjursplateau

Halv hummer, fine de claire ostron, skagen, öjebyröra och färska räkor  
Serveras med minionette, majonnäs, rhode island samt smörstekt toast

#### *Shellfish plateau*

*Half a lobster, fine de claire oysters,*

*Swedish classic "Skagen" & "Öjeby" shrimp & crayfish mix and fresh prawns*

*Served with minionette, mayonnaise, rhode island and butter-fried toast*

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#### Tournedos Rossini

Oxfile tournedos vispat ankleversmör,  
tryfferad rödvinsky och riven svart tryffel

Serveras med rostad mandelpotatis och haricot vertes

#### *Tournedos Rossini*

*Beef tenderloin tournedos served with whipped butter flaouverd with  
foie gras de canard, truffled red wine jus and black truffle*

*Served with roasted almond potatoes and haricot verts*

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Variation på choklad - Chokladterriner, chokladjord  
och coulis på passionsfrukt samt gräddfilssorbet

*Variation on chocolate - Chocolate terrine, chocolate soil and a passion fruit coulis  
and served with sour cream sorbet*

### WINE PACKAGE *wine pairing three glasses* 755 SEK

## DRINKS

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#### Laurent-Perrier, La Cuvée

*Champagne*

160 / 945 SEK

#### The Winter Forrest Stiff

*Martell Vs Cognac, Chanterelle, Honey, Peychud's bitters,*

*Angostura bitters*

165 SEK

#### Si Grazie

*Sorbet made of Amaretto, Sea buckthorn & Lime,*

*Champagne*

165 SEK

#### Spruce Breeze

*Hendrick's Gin, Limoncello, Cucumber,*

*Lime, Champagne/Spruce Foam*

165 SEK

