

NYÅR 2018

Amuse Bouche

Löjromsstrut

Bakat ostron / spenat / pepparrot

Förrätt

*Tartar på gulbetor / pickladebetor / pepparrotsmajonnäs /
kapris / kryddkrasse*

Hummer / pilgrimsmusselravioli / blomkålsskum / kålrabbi

*Ankleverterrin / briochekrutong / äppelkräm / frisé /
hasselnöt*

Varmrätt

Bakat ägg / puylinser / svamp / potatis / brynt smör / tryffel

*Bakad hälleflundra / champagnesås / forellrom /
hummermajonnäs / spetskål*

*Oxfiletournedos / tryffelsky / ankleverpotatispuré /
picklad endive*

Dessert

Vitchokladkaka / blåbärsskum / hallonmarängar

Crème Brûlée

995 KR

NEW YEAR 2018

Amuse Bouche

Bleak roe cone

Baked oyster / spinach / horseradish

Starter

*Tartar on yellow beets / pickled beets /
horseradish mayonnaise / capers / cress*

Lobster / scallop ravioli / cauliflower foam / kohlrabi

*Duck liver terrine / brioche crouton / apple cream /
endive / hazelnuts*

Main

*Baked egg / puylentils / mushroom / potato / browned
butter / truffle*

*Baked halibut / champagne sauce / trout roe /
lobster mayonnaise / cabbage*

*Tenderloin tournedos / truffle gravy /
duck liver potatispuré / pickled endive*

Dessert

*White chocolate cookie / blueberry foam /
raspberry meringues*

Crème Brûlée

995 KR