

NEW YEAR'S EVE MENU

1 995 kr per person

SNACKS

Mushroom parfait, brioche, pickled shallots, wagyu bresaola

Akami roll, daikon, yuzu kosho, shiso

Sake-poached oyster, roasted kombu oil, trout roe

Deutz Brut Classic, Champagne, FRA, Chardonnay, Meunier, Pinot Noir

ROASTED SCALLOP

Chutney of nashi pear, yuzu hollandaise, wagyu guanciale, caviar

2022 Leithaberg, Heinrich, Burgenland, AUT, Chardonnay

LOBSTER TAIL

Daikon, vendace roe, yuzu kosho beurre blanc, celeriac katsuobushi

2022 Leithaberg, Heinrich, Burgenland, AUT, Chardonnay

TENDERLOIN

Truffle mashed potato, butternut pumpkin, tare, myoga, bone marrow

2018 Colledilà Chianti Classico GS, Ricasoli, Tuscany, ITA, Sangiovese

RASPBERRY BAVAROIS

Sablé, champagne, pistachio

Moscato d'Asti, Cerretto, Piedmont, ITA, Moscato

COFFEE SWEETS

Beverage Pairing 1045 per person



STOCKHOLM | OSLO