

# MISTER FRENCH ÅRE NYÅRSMENY 2024

NEW YEARS MENU 2024

## OSTRON ROCKEFELLER

Gratinerat ostron Rockefeller med stuvad spenat, hollandaise & riven parmesan  
Gratined oyster Rockefeller with stewed spinach, hollandaise sauce & grated parmesan

## LÖJROM

Smörstekt brioche, vispad citronsmetana, löjrom från bottenviken, picklad silverlök & dill  
Butter-fried brioche, whipped lemon sour cream, roe from Gulf of Bothnia, pickled silver onion & dill

## HUMMER

Smörstekt hummer, frisésallad, blodgrape, avokado, bakade tomater, potatiships & rhode island-dressing  
Butter-fried lobster, frisee salad, blood grapes, avocado, baked tomatoes, potato chips & rhode island dressing

## OXFILÉ

Grillad oxfilétornedos, smörstekta haricot verts, friterad potatisterrin, rödvinssås & västerbottens crust  
Grilled beef fillet tornados, butter-fried haricot verts, deep-fried potato terrine, red wine sauce & Västerbotten crust

## CHOKLAD & HAVTORN

Bakad mörk choklad, vit chokladmousse, krossad marconamandel, havtornssorbet & riven vit choklad  
Baked dark chocolate, white chocolate mousse, marcona almonds, sea buckthorn sorbet & grated white chocolate

FÖRSTA SITTINGEN FIRST SEATING 1395:-  
ANDRA SITTINGEN SECOND SEATING 1595:-  
INKL. 1 GLAS MOËT CHANDON BRUT

Vegetariskt alternativ finns

Vegetarian options available on request