



NEW YEARS MENU

1145 SEK , including a glass of Cava
Upgrade to Champagne +45 SEK

AMUSE BOUCHE

Vendace roe, potato cake with Västerbotten cheese,
dill & crème fraîche

STARTER

Shellfish soup with lobster & crab, smoked sweet potatoes
& passion fruit caviar

*2022 Chablis, Domaine Laroche
Chardonnay, Burgundy, France*

MAIN COURSE

Swedish Beef Tenderloin, herb-baked pointed cabbage,
potato cake & browned butter emulsion

*2023 Barbera d'Alba, Raimonda, Fontanafredda
Barbera, Piedmont, Italy*

DESSERT

Strawberry mousse, champagne, lime,
fresh strawberries and almond flakes

*2019 Huxelrebe Beerenauslese, Gustavshof
Rheinhessen, Germany*

WINE PAIRING

495 SEK

1 glass to the starter
1 glass plus refill with the main course
1 glass of sweet wine with the dessert