

New Year's Eve **MENU**

FIRST COURSE

Hummerbisque med dillolja, räkor,
Västerbottensostflarn & jordärtskocka

*Lobster bisque with dill oil, shrimp,
Västerbotten cheese crisp & Jerusalem artichoke*

N.V. Réserve Brut, Bouché
Champagne, France

SECOND COURSE

Crabcakes med gräslöksmajonnäs,
chilikräm & lotuschips

*Crab cakes with chive mayonnaise,
chili cream & lotus chips*

2022 Riesling Cuvée Europe, Dopff
Alsace, France

THIRD COURSE

Helstekt oxfilé, potatiskaka med Gruyère,
rostad morotspuré, rödvinssås & örtsallad

*Roast beef tenderloin with Gruyère potato cake,
roasted carrot purée, red wine sauce & herb salad*

2020 Ritme Negre, Ritme Celler
Priorat, Spain

FOURTH COURSE

Smörstekt sockerkaka med mjölkchokladmousse,
passionsfruktssorbet, chokladsnö & krispig lime

Butter-fried sponge cake with
milk chocolate mousse, passion fruit sorbet,
chocolate snow & crispy lime

2022 Moscato d'Asti DOCG, Fabio Perrone
Asti, Italy