

A detailed illustration of a hand holding a champagne glass, rendered in a dark teal color. The hand is positioned at the top left, with the fingers wrapped around the stem of the glass. The glass is tilted, and a small amount of liquid is visible inside. The background is a textured, light teal surface with a repeating pattern of small, stylized leaves or petals. The text "FELIZ NUEVO AÑO 2026" is overlaid on the image in a bold, orange-brown font. The text is arranged in four lines: "FELIZ" on the first line, "NUEVO AÑO" on the second line, "2026" on the third line, and "NYÅRSMENY" on the fourth line.

FELIZ NUEVO AÑO 2026

NYÅRSMENY

SNACKS

Pata negra de Salamanca, 48 månader

Pata negra de Salamanca, 48 months

Cecina de León Reserva

Pan con tomate med Sorona sardeller

Pan con tomate with Sorona anchovies

Monte Enebro med bipollen och blomsterhonung

Monte Enebro with bee pollen and flower honey

FÖRRÄTT

starter

Tonfisktartar med avokado, boquronescreme, koriander och lime

Tuna tartare with avocado, boqurones cream, coriander, lime

Slider de luxe på wagyu med gruyère, tryffelcreme,
karemelliserad lökmarmelad

*Burger de luxe on wagyu with gruyère, truffle cream,
caramelized onion marmalade*

VARMRÄTT

main course

Hängmörad oxfilé med Karl-Johansvamp, hyvlad färsk tryffel,
potatis- & örtekaka, oxmärgssky och krassesallad

*Tender beef fillet with porcini mushrooms, shaved fresh truffle,
potato & herb cake, beef marrow sauce and cress salad*

eller/or

Hällefundra med saffransrisotto, smörad hummersky,
örtig fänkålscrudite

Halibut with saffron risotto, butter lobster sauce, herby fennel crudite

DESSERT

Chokladbakelse med saltkaramellparfait, vit chokladerisp,
brynt smörpulver och frystorkade hallon

*Chocolate pastry with salted caramel parfait, white chocolate crisp,
browned butter powder and freeze-dried raspberries*



VEGETARISK MENY

SNACKS

Pan con tomate
Banderillas

Hummus med saltorkad tomatpesto, pitabröd, torkade oliver

Hummus with sun-dried tomato pesto, pita bread, dried olives

Monte Enebro med bipollen och blomsterhonung

Monte Enebro with bee pollen and flower honey

FÖRRÄTT

starter

Svampempanada med aubergincreme,
crispy chili och picklad silverlök

Mushroom empanada with eggplant cream, crispy chili and pickled onion

Broccolini med romesco, marconamandlar och olivolja

Broccolini with romesco, marcon almonds and olive oil

VARMRÄTT

main course

Portobellorisotto med färsk hyvlad tryffel, manchego och
krispig svartkål

*Portobello risotto with freshly shaved truffle, manchego
and crispy black cabbage*

DESSERT

Chokladbakelse med saltkaramellparfait, vit chokladcrisp,
brynt smörpulver och frystorkade hallon

*Chocolate pastry with salted caramel parfait, white chocolate crisp,
browned butter powder and freeze-dried raspberries*



BOQUERIA