

A detailed illustration of a champagne glass and a bottle neck. The bottle neck is in the upper left, with a cork popping out. The champagne glass is in the lower right, tilted upwards. The background is a dark teal color with a subtle, repeating pattern of small, light-colored leaves or petals. The text is overlaid on this background.

FELIZ NUEVO AÑO

NYÅRSMENY 2026

SNACKS

Pata negra de Salamanca, 48 månader

Pata negra de Salamanca, 48 months

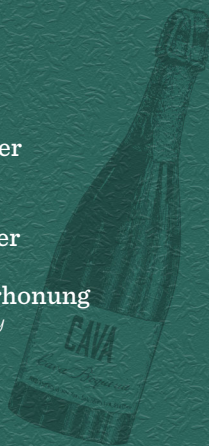
Cecina de León Reserva

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

Hamburguesa 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 oxfile med Karl-Johansvamp, hyvlad färsk tryffel,

potatis- & örtkaka, oxmärgsky och krassesallad

Tender beef fillet with porcini mushrooms, shaved fresh truffle,

potato & herb cake, beef marrow sauce and cress salad

eller

Hälleflundra med saffransrisotto, smörad hummersky,

örtig fänkålscrudite

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

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



VEGETARISK MENY

SNACKS

Pan con tomate

Banderillas

Hummus med soltorkad 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

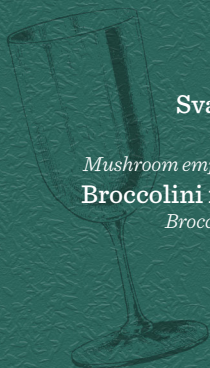
starter

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 chokladerisp,
brynt smörpulver och frystorkade hallon

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



BOQUERIA