

T H E
LOUNGE
B A R & R E S T A U R A N T

New Years Menu
The Lounge Bar & Restaurant

Amuse Bouche

Blini nero di sepia, topped with cold smoked salmon, creme fraiche and caviar.
(egg, milk protein, fish, gluten)

Starter

Burrata di bufala, served with a selection of tomatoes and toasted bread, with basil oil and balsamic glaze.
(milk protein, lactose, gluten)

Main Course

Tenderloin, served with antique mustard gravy, truffle potato fondant, king oyster mushrooms and confit shallots.
(milk protein, mustard, garlic)

Dessert

Velvet chocolate quenelle, served with hazelnut praline, strawberry gel and a selection of fresh berries
(nuts, gluten, milk protein, lactose, gelatin, egg)

Price: 595 SEK