

NEW YEAR

Restaurant Minamo

STARTERS

Root vegetable tartare, soy emulsion, shiso tempura, soy-pickled tapioca

VEGAN

(gluten, soy)

Lobster Gyoza, tomato ponzu, pickled tomato, XO sauce, tuille
(shellfish, gluten, egg, fish, mollusks, sesame, soy, milk protein)

Tartare with Wagyu, fried Jerusalem artichoke crisp, ponzu jus,
egg yolk and yuzu-pickled Jerusalem artichoke
(egg)

MAIN COURSES

Charred black salsify, celeriac purée, reduced truffle celery sauce,
sancho-pickled celeriac, along with nashi pear and grated truffle
(milk protein, celery)

Cod with crab mayonnaise, puffed rice, buttered dashi,
yuzu-pickled lotus root, yuzu cream and shellfish oil
(fish, egg, shellfish/seafood, milk protein)

Reindeer sirloin, celeriac purée, truffle veal jus, kale,
Sanchopepper-pickled celeriac, shiitake butter
(milk protein, celery)

Cote de Boeuf 52°C, green salad leaves,
ponzu jus with browned butter, kimchi and furikake fried rice
(milk protein, sesame)

Applies to 2 people +600 SEK surcharge

Note when making your reservation that you wish for this option

DESSERTS

Purin with roasted soybean flour, sweet furikake and sesame ice cream
(milk protein, sesame, soy, egg)

Japanese matcha cheesecake with berry coulis
(gluten, milk protein)

Brownie with chocolate mousse, raspberries, chocolate fudge,
fermented milk sorbet and golden chocolate crisp
(nuts; almond, gluten, milk protein, egg)