

NEW YEAR`S MENU 2025

AMUSE-BOUCHE

Caviar of Kalix, Swedish rye bread, sour cream, red onion, lemon

STARTER

Tuna tartar, wasabi, soy sauce, almond, raw and pickled cucumber, lobster butter

MAIN COURSE

Sirloin steak, white root vegetables, grated duck liver, hazelnuts, browned apple jus

DESSERT

Crème brûlée with aged parmesan cheese, black truffle

1195 sek /person

Wine package 700 sek /person