

NEW YEAR'S LUNCH

895 SEK

STARTER

Lobster bisque with seared scallop, chive cream and brioche croutons

MAIN COURSE

Dry-aged sirloin with sauce béarnaise, confit cherry tomato and haricots verts

Or

Seared cod with buttered shellfish jus and carrot variations

PRE DESSERT

Lemon sorbet topped with champagne at the table

DESSERT

Crème brûlée with Tahitian vanilla

Add something extra?

Oyster 45 SEK/st

P I G A L L E