

NEW YEAR'S DINNER

First seating, 1495 SEK

SNACKS ON ARRIVAL

Oyster with cucumber and tart apple gel
Brioche with whipped foie gras mousse and cherry
Cone with smetana and vendace roe
Tartlette with cauliflower cream, browned butter and truffle

STARTER

Seared scallop with pumpkin cream, butter-fried pumpkin, herb butter and truffle

MAIN COURSE

Halibut with saffron butter sauce, caviar, leek and smoked parsnip cream

PRE DESSERT

Champagne sorbet with lemon verbena

DESSERT

Yoghurt ice cream, white chocolate mousse, cucumber and gin gel, and gin & tonic foam

Add something extra?

Oyster 45 SEK/st

P I G A L L E