

NEW YEAR'S DINNER

Second seating, 1895 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 *SEAFOOD*

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

STARTER *MEAT*

Beef fillet carpaccio with dijonnaise, tarragon, brioche and semi-dried tomato

MAIN COURSE

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

CHEESE

Gruyère with browned butter honey and truffle

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