

LOBSTER *DINNER*

Amuse-Bouche

Lobster tartlet with caramelised cream and Gruyère

Starter one

Seared scallop with chives, potato crouton and lobster bisque

Starter two

Lobster tail sautéed in butter with smoked parsnip purée, Champagne velouté and caviar

Main Course

Pan-fried turbot with asparagus, beurre blanc, lobster butter, almonds and vendace roe

Pre-Dessert

Lemon verbena sorbet with elderflower and cucumber

Dessert

Chocolate crèmeux with orange and hazelnut

1295 SEK/person