

NEW YEAR'S LUNCH

Hummerbisque

halstrad pilgrimsmussla, gräslökskräm & briochekrutonger

Lobster Bisque with seared scallop, chive cream & brioche croutons

Hängmörad ryggbiff

tryffelpotatispuré, bakad lök, haricots verts & oxsvanssky med rökt märg

Dry-Aged Sirloin with truffle potato purée, roasted onion, haricots verts & oxtail jus with smoked bone marrow

Eller

Stekt torskrygg

stekta primörer, hollandaise & potatispuré

Pan-Seared Cod Loin with sautéed vegetables, hollandaise & potato purée

Citronsorbet

toppas med champagne vid bordet

Lemon Sorbet topped with champagne at the table

Crème brûlée

med tahiti-vanilj

Crème Brûlée with Tahitian vanilla

Price: 795 SEK/person

P I G A L L E