

NYÅRSMENY

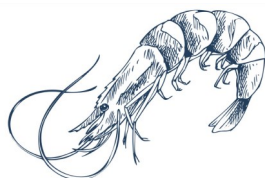
New Year's Menu 2025



CHAMPAGNE & AMUSE BOUCHE

RÄKCOCKTAIL Shrimp cocktail

Ägg, avokado, vitlökskrutonger,
curry-Rhode Island
*Egg, avocado, garlic croutons,
curry-Rhode Island dressing*



CARPACCIO

Tryffelmayo, tomatröra, kronärtskocka,
parmesan, pinjenötter, vattenkrasse
*Truffle mayo, tomato relish, artichoke,
pine nuts, parmesan, watercress*

SORBET

Grönt äpple, *Green apple*

VARMRÄTT / Main Course

Välj vid bokning/Choose when booking

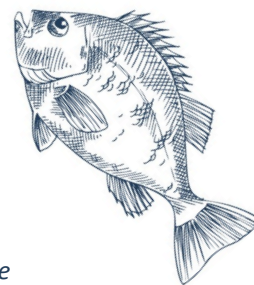


OXFILÉ / Fillet of beef

Gröna bönor, sparris, choronsås, rödvinsglace, potatis boulanger
Haricots verts, asparagus, choron sauce, red wine glaze, potato boulanger
eller / or

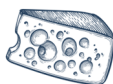
TORSKRYGG / Cod loin

Hummersås, forellrom, tomat, gurka, vårlök, fänkål, potatispuré
Lobster sauce, trout roe, tomato, cucumber, spring onions, fennel, potato purée



OST / Cheese

Camembert, svamptost, piccalilli
Camembert, mushroom toast, piccalilli



DESSERT

Chokladmousse, vispad vaniljgrädde och tillbehör
Chocolate mousse, chantilly cream, garnishes



DRYCKESPAKET / Beverage package SEK 495

Sauvignon Blanc, Domaine de la Chaise, Loire (*Räkor/Prawns*)

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Langhe Nebbiolo, Malvira, Piemonte (*Carpaccio*)

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Château Haut Moulin V.V. Blaye, Bordeaux (*Oxfile/Fillet of beef*)
eller/or

Chablis Patriarche Cuvée Léonce, Bourgogne (*Hälleflundra/Halibut*)

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Vintry's Madeira Fine (*Dessert*)



STRÖMMA
KANALBOLAGET