



LYKKE

COME WELCOME THE ROARING TWENTIES WITH US!

## *New years menu and wine pairings*

Baked oyster with chorizo, algae and cream  
Pol Roger Brut, Champagne, France

Langoustine, blackened apple and raw Jerusalem artichoke  
Grüner Veltliner Kies, Weingut Kurt Angerer, Kamptal, Austria

Mushroom raviolo, shiitake broth and truffle butter  
2016 Le Pinot Noir, La Cave St VERNY, CÔTES D' AUVERGNE, France

Dry aged steak with onion broth, bone marrow, spinach puree,  
onion and verbena  
Rigoleto Montecucco DOC, Castello di ColleMassari, Toscana, Italy

Chocolate fondant with salty dulce de leche ice cream and tuile  
Sweet Emotions Rivesaltes Tuilé, Cellier de la Dona, Rousillon, France

Menu 990 kr

Wine pairings 630 kr

Non-alcoholic options available.



*With reservation that menu may change due to supply and availability.*

*Contact us for vegetarian options and children's menu.*

*Make your reservations at [nordiclighthotel.com/restaurant](http://nordiclighthotel.com/restaurant) or call (+46) 08-505 635 71*