

Nordic Light New Year's Menu

Champagne

&

Amuse bouche

Deer tartare

Kalix vendace roe - caramelized onion - havgus cheese

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Cold starter

Dry aged Swedish beef

smoked svecia crème - sourdough crisp - cress

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Warm starter

Grilled langoustine

beurre blanc - cucumber - kohlrabi - dill - caviar

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Main course

Herb seared veal fillet

Jerusalem artichoke - kale - pommes gaufrettes

truffle - vinegar jus

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Dessert

Raspberry & pistachio

raspberry mousse - pistachio cake - Champagne sorbet

candied pistachios - chocolate crisp

Praline

Wine pairing

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