

# NYÅR



## 3 rätters supé

### *Amuse-Bouche*

Vispad anklever med portvin & parmesan

### *Förrätt*

Skaldjurssoppa med kammussla,  
rostade rågsmulor

### *Varmrätt*

Torsk med champagnevelouté, Arehnkacaviar,  
krabbklo

### alternativ

Oxfile, haricots verts, gravade tomater,  
rödvinssky

### *Dessert*

Myltade hjortron med hjortroncrème, krossade  
drömmar, vaniljglass & granskott

*Meny 695sek*  
*Med vin 995sek (3 glas vin + kaffe)*

## 3 course dinner

### *Amuse-Bouche*

Whipped foie gras with port wine & parmesan

### *Starter*

Shellfish soup with scallops, roasted rye bread  
crumbs

### *Main Course*

Cod with champagne velouté, Arehnka caviar,  
crab claw

### Or

Beef tenderloin, haricots verts, pickled tomatoes,  
red wine jus

### *Dessert*

Sweetened cloudberry, cloudberry cream,  
cookies crumbs, vanilla ice-cream, spruce shoots

*Menu 695sek*  
*With wine 995 sek ( 3 glasses of wine + coffee)*