New Years Eve

Amuse

The Five Courses

Royal Custard
Lobster claw, parsley root, butter milk, trout roe, dill

N.V Pol Roger Brut Réserve

Lobster Tail
Variation of Jerusalem artichoke, saffron, chamomile

Schloss Gobelsburg Riesling Urgestein

Baked Turbot
Celeriac purèe, black trumpet, chicken- & turbot broth, lovage oil

Joseph Drouhin Bourgogne Blanc Chardonnay

Duck Breast
Braised carrots, carrot purèe, Madeira- & orange jus, verbena- & juniper oil

Louis Jadot Couvent des Jacobins Bourgogne Pinot Noir

French Toast
Toasted bread, ice cream, poppy seeds, rose, almond, meringue, coffee- & cinnamon oil

Barbeito Rich Sweet 5 years Old Madeira

Menu 1595 SEK Per Person
Wine pairing 1195 SEK Per Person