

New year`s Eve Meny 2022

Amuse-bouche:

Caviar of Kalix, Swedish rye bread, sour cream, red onion, lemon

Starter:

Salma-lax, pickled strawberry, wasabi, soya, lobster

Main course:

Tender sirloin steak, variation on pumkin, onions, Café de Paris butter

Dessert:

Crème brûlée special with 30 month aged parmesan cheese, black truffle

1095 sek per / person