

# ***Nyårsmeny 2023***

## **Amuse-bouche**

***Kalixlövrom, kavring, gräddfil, rödlök, citron***

## **Förrätt:**

***Salma-lax, picklad jordgubbe, wasabi, soja, hummer***

## **Huvudrätt:**

***Mörad flankstek, variation på pumpa, pärlök , Café de Paris-smör***

## **Dessert:**

***Crème brûlée special med 30 månaders lagrad parmesanost, svart tryffel***

***1095kr per person***

***Vinpaket: 620kr per person***

# ***New Year`s Eve Menu 2023***

## **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 / person***

***Wine package: 620 SEK / person***