



# New Year's Eve

## Snacks

*Truffle-gratinated oyster from Orust*

*Butter-fried brioche, mushroom mayonnaise, sautéed wild mushrooms & vendace roe*

## Starter

*Seared langoustine, shellfish emulsion, almonds, seaweed, Arctic char roe & rye bread crumbs*

## Main Course

*Pan-fried dry-aged sirloin, confit parsnip, Madeira jus, wild garlic capers & Brussels sprouts*

## Cheese

*Cheese crisp, cream of Havgus 24, cherry compote with rum & Swedish balsamico*



## Dessert

*Apple tart, salted caramel, tangy apples & vanilla ice cream*

## Petit fours

## Chocolate praline

*Minor changes may occur. Unfortunately, we cannot accommodate dairy-free, egg-free, vegan, or other special diets. A vegetarian menu is available upon pre-order.*

