

MISTER FRENCH ÅRE

NYÅRSMENY

NEW YEARS MENU

WELCOMING 2027

OSTRON

Ostron toppat med kärnmjök, gurka, dillolja & forellrom
Oyster topped with buttermilk, cucumber, dill oil & trout roe

PILGRIMSMUSSLA

Halstrad pilgrimsmussla serveras med rotselleripuré, äpple, brynt smör & shiso krasse
Seared scallop served with celeriac purée, apple, browned butter & shiso cress

HUMMER

Smörstekt hummer med krämig hummersoppa, sauterad purjolök, vitlöksbakade tomater, frisésallad & dill
Butter-fried lobster with creamy lobster soup, sautéed leek, garlic-baked tomatoes, frisée salad & dill

OXFILÉ

Grillad oxfilé serveras med potatisterrin, halstrad anklever, riven vintertryffel, romanesco & madeirasky
Grilled beef fillet served with potato terrine, seared duck liver, grated winter truffle, romanesco & Madeira jus

OST

Brillat Savarin, vintertryffel, fikonmarmelad & fröknäcke
Brillat Savarin, winter truffle, fig marmalade & seed crackers

CHOKLAD

Mörk chokladkaka, chokladkräm, halloncurd, kanderade hasselnötter, färska bär & körvel
Dark chocolate cake, chocolate cream, raspberry curd, candied hazelnuts, fresh berries & chervil

VEGETARISKT ALTERNATIV FINNS VEGETARIAN OPTION AVAILABLE

FÖRSTA SITTING FIRST SEATING 1495
ANDRA SITTING SECOND SEATING 1695 (18+)
MATBAREN DINING BAR 1695 (18+)

