

ANI MO.

NYÅRSSUPÉ MENY

Ostron, pepparrotsgrädde, dill & gurka
Oysters, horseradish cream, dill & cucumber

Tryffeltoast, oxtartar, picklad kantarell
Truffle toast, beef tartar, pickled chanterelles

Lobster roll, marconamandel, saffran & röd chili
Lobster roll, marcona almond, saffron & red chili

Gravad kammussla med röd currymajo, ingefära, vinbär, macadamianötter & kallrökt syrad grädde
Cured scallop with red curry mayo, ginger, currants, macadamia nuts & smoked sour cream

Bakad piggvar med fläderpicklad gurka, broccoli, grillad smörsås, vattenkrasse & stenbitsrom
Turbot with elderflower pickled cucumber, broccoli, grilled beurre blanc, watercress & lumpfish roe

Sotad mjölkko med brillat savarin krokett, rotselleri, fikonblad, tryffelsky & ankleversmör
Seared dairy cow, with brillat savarin croquette, celeriac, fig leaf, truffle jus & foie gras

Tartelette med mörk choklad, apelsinkrokant, saltrostat solrosfrö & rosmarinkola
Tartelette with dark chocolate and orange, salt roasted sunflower seeds & rosemary caramel

Mat: 1495:- per person

