



Christmas & new years eve menu



Appetizer duo

Hot smoked salmon and lobster roll with dill foam, horseradish mayo, rye bread and herb crumble, celeriac coleslaw and dill oil
and

Black angus beef short ribs with Jerusalem artichoke purée- and chips, pickled red onion and tamarind glaze

Main course

Beef tenderloin 200 gr.

Or

Beef ribeye 250 gr.

Or

Lamb fillet 200 gr.

Served with

Parsnip pommes anna with truffle potato purée, roasted parsnip with herbs, fried oyster- and chanterelle mushrooms, mushroom powder and red wine glaze

Or

Lightly salted bacalao with creamy pea barley, pea purée, crispy shallots, chive oil and saffran- cream cheese foam

Dessert

Chocolate brownie with jivara chocolate mousse, lemon crème pâtissier, marinated raspberries, pistachio crumble and pistachio ice cream



15.990.-

