THE

LOUNGE

BAR & RESTAURANT

WELCOME TO THE NEW YEAR

Enjoy a refined New Year's dinner featuring three kinds of canapé and a curated three-course meal crafted to highlight seasonal flavors and elevate the evening. From vibrant starters to celebratory mains and decadent dessert, every dish is designed to make your final night of the year unforgettable. Join us as we welcome the new year with great food, festive atmosphere and shared moments.



A NIGHT TO REMEMBER

Good food. Great company. New beginnings.

New Year Dinner from 725 SEK per person, VAT included.
Drinks and drink packages available at an additional charge.

31 DECEMBER 2026

DRINK PACKAGE

495 SEK

White Wine Package

Blanc Foussy Cremant
Domane Wachau Riesling
Domain Des Hâtes Petit Chablis
Mauro Sebaste Moscato d'Asti

Red Wine Package

Blanc Foussy Cremant
Tiefenbrunner Pinoit Nero
Domaine Des Hauts Chassis Crozes-Hermitage
Mauro Sebaste Moscato d'Asti

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AMOUSE-BOUCHE

Svampcappuccino
Krämig, varm svampshot med djup umami, serverad varm i glöggkoppar
Creamy, warm mushroom shot with deep umami, served hot in mulled-wine cups
(7, 12, V)

Sikromstrut
Krispig strut fylld med sikrom och citron-svartpepparsmetana som ger frisk och pepprig balans
Crispy cone filled with vendace roe and a lemon–black pepper smetana for a fresh, peppery balance
(1, 4, 7)

Halstrad pilgrimsmussla
Varsamt halstrad mussla med champagnesyrad grön ärtpuré som ger en elegant syra och friskhet
Gently seared scallop with champagne-pickled green pea purée for elegant acidity and freshness
(12, 13)

STARTER

Bifftartar
Bifftartar toppad med tryffelmajonnäs, cornichons, schalottenlök serveras med gravat ägg & krispig potatis
Beef tartare topped with truffle mayonnaise, cornichons and shallots, served with cured egg and crispy potato
(2, 10, 12)

MAIN COURSE

Oxfilé Tournedos
Grillad pepprig oxfilé Tournedos ” Surf & Turf” med hummersallad, potatis fondant, puré på palsternacka, madeirasås & minimorötter
Grilled peppered beef tenderloin Tournedos “Surf & Turf” with lobster salad, potato fondant, parsnip purée, Madeira sauce and baby carrots
(2, 4, 7, 9, 12)

För gäster med särskilda kostbehov finns alternativa rätter tillgängliga på begäran
For guests with dietary requirements, alternative options are available upon request.

DESSERT

Pistage Pavlova
Pistage pavlova med passionscurd, färska bär toppad med chokladsorbet & browniekrutonger
Pistachio pavlova with passionfruit curd, fresh berries, topped with chocolate sorbet and brownie croutons
(1, 2, 5, 7)

Dietary Information: 1 (Gluten), 2 (Egg), 3 (Crustaceans), 4 (Fish), 5 (Peanuts), 6 (Soy), 7 (Dairy), 8 (Nuts), 9 (Celery), 10 (Mustard), 11 (Sesame), 12 (Sulfites), 13 (Molluscs), 14 (Lupin), GF (Gluten-free), DF (Dairy-free), PB (Plant-based), V (Vegetarian)

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BEER & CIDER

Draft Beer (30 / 40 / 50cl)

Mariestad Export, Sweden, 5,3%	65 / 85 / 105
Krušovice, Czech Republic, 5,0%	75 / 95 / 115
Sitting Bulldog IPA, Sweden, 5,8%	85 / 105 / 125

Bottled Beer & Cider, Swedish

Melleruds Utmärkta Pilsner, Organic, 4,5%, 33cl	70
Mariestad Continental, 4,2%, 33cl	70
Mariestad Export, 5,3%, 33cl	75
Wisby Lager, Gotlands Bryggeriet, 4,7%, 33cl	85
Wisby Stout, Gotlands Bryggeriet, 5,0%, 33cl	85
Briska Pear, Sweden, 4,5%, 33cl	70
Briska Elderflower, Sweden, 4,5%, 33cl	70

Bottled Beer, International

Paulaner Hefe Weissbier, Germany, 5,5%, 50cl	105
Daura Damm, Spain, 5,4%, 33cl, (gluten free)	80

COFFEE & TEA

Café Latte	*48*
Cappuccino	*48*
Espresso Single / Double	*40 / 45*
Americano	*40*
Filter Coffee	*40*
Hot Chocolate	*48*
Tea (English Breakfast, Earl Grey, Green Tea)	*40*

ALCOHOL FREE

Coca Cola, Coca Cola Zero, Sprite, Fanta, Loka	*40*
Melleruds Pilsner, Sweden, 0,5%, 33cl	*50*
Chavin Zero Chardonnay Sparkling, France	*75*
Barrels & Drums Chardonnay, Germany (White/Red)	*65 / 325*

WINE

White Wine

Banrock Station, Chardonnay, Australia	*115 / 575*
Donatusshof Saar Riesling, Germany	*125 / 625*
Mouton Cadet Sauvignon, France	*180 / 895*
Gautheron Chablis, France	*190 / 950*

Red Wine

Banrock Station, Shiraz, Australia	*115 / 575*
Cépages Pinot Noir, France	*142 / 710*
Poggio del Sasso Chianti, Italy	*165 / 825*
1865, Cabernet Sauvignon, Chile	*165 / 765*

Rosé Wine

Amabelli Rosato, Italy	*115 / 575*

Sparkling Wine

Champagne Bonnet Reserve Brut, France	*1365*
Blanc Foussy Cremant, France	*135 / 810*
Los Monteros Cava Brut, Spain	*120 / 600*
Da Luca Prosecco, Italy	*115 / 575*

OUR CLIMATE IMPACT

The A-E rating shows the carbon impact based on the carbon footprinf of a standard 400g meal. CO2e data is provided by our sustainability partner Klimato.

A	B	C	D	E
Very low	Low	Medium	High	Very high

***LEGAL DISCLAIMER**: Carbon labels are generated by Klimato. Klimato calculates the carbon footprint of servings using scientifically backed data governed by accredited methodology. Thresholds given are an average, exact measurements may vary depending on location. To find out more about carbon labels scan the QR code.*