# New Year's Eve menu

## *2026*

AMUSE-BOUCHE

***Kalix vendace roe, Swedish rye bread, sour cream, red onion, lemon***

STARTER

***Lobster, lobster* cream, lobster sauce, red vegetables, pickled garlic**

MAIN COURSE

***Dry-aged sirloin steak, Café de Paris butter, red wine sauce, mushroom variations, potato terrine***

DESSERT

***Crème brûlée with 24-month-aged Parmesan cheese, freshly grated black truffle***

*1295:- per person*

*Wine package: 700:- per person*