
NEW YEARS DINNER

December 31 2026

CANAPÉS

Vendace roe from the Bay of Bothnia

Cured lemon · Dill crème

Pata Negra

Aged 24 months · Grilled Jerusalem artichoke · Oscietra caviar

STARTER

Crudo of Lobster and Arctic Char

Horseradish crème · Pickled trout roe · Green apple

MAIN COURSE

Halibut

*Champagne beurre blanc · Grilled langoustine
Lemon croquette · Endive*

or

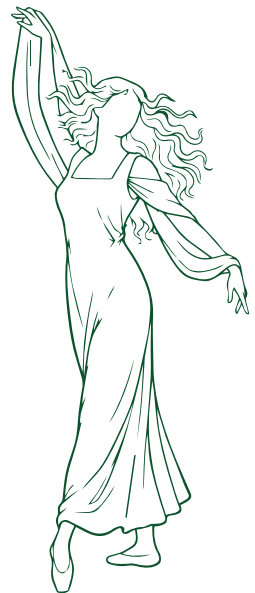
Bracirole of Swedish Beef Tenderloin

Portobello · Port wine jus · Potato rösti · Winter truffle

DESSERT

Baked Chocolate

Champagne sorbet · Caramelized white chocolate · Blackberries



BRASSERIE
ASTRID

NEW YEARS DINNER

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Vegetarian Option

CANAPÉS

Beetroot

BBrown butter · Horseradish · Oyster mushroom

Choux Pastry

Västerbotten cheese · Pear marmalade

STARTER

Potato Pancake

Smoked cultured cream · Winter truffle · Pickled pearl onion

MAIN COURSE

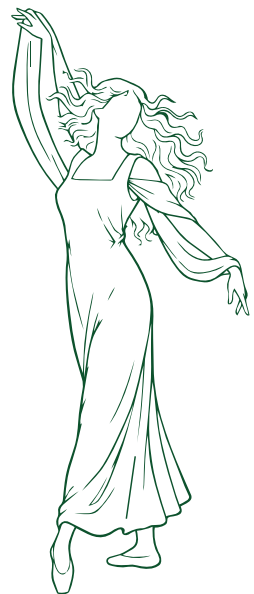
Ravioli

Ricotta · Porcini mushroom · Hazelnuts

DESSERT

Bakad Choklad

Champagne sorbet · Caramelized white chocolate · Blackberries



BRASSERIE
ASTRID
