HOTEL
KUNG CARL

NEW YEAR'S EVE MENU

To accompany your aperitif

Pinsa with vendace roe

Starter

Butter-fried lobster tail with cauliflower cream,
citrus and browned butter, cucumber
and lobster crisp

Main Course

Dry-aged sirloin with green Jerusalem artichoke
purée, pointed cabbage, caramelised carrot
and grilled herb oil

Dessert

Parfait with Champagne sabayon,
poached cloudberries and Swiss roll