NEW YEAR'S EVE DINNER

LOBSTER SOUP
cognac, lobster, fennel and herb oil

KALIX VENDACE ROE TOAST
brioche, sour cream, red onion, dill and lemon

LOW-TEMPERATURE BEEF FILLET
with potato cake, butter-fried porcini mushrooms and chanterelles and green pepper sauce

SELECTED CHEESES
a careful selection of cheeses, crispy crackers and fig jam

DARK CHOCOLATE CREMEUX
with cloudberries, sea buckthorn cream and cocoa crumble

VEGETARIAN

PEANUT CHICKEN SOUP
with roasted hazelnut and herb oil

SEAWEED CAVIAR
with toasted brioche, sour cream, red onion, dill and lemon

CREAMY CHANTERELLA RISOTTO
with black truffle, browned butter, sage and aged cheese

SELECTED CHEESES
a careful selection of cheeses, crispy crackers and fig jam

DARK CHOCOLATE CREMEUX
with cloudberries, sea buckthorn cream and cocoa crumble

Subject to change. The New Year's Eve dinner is available on December 31, 2026.