
NEW YEARS EVE

Bay scallops

Morötter, blekselleri, chili & pata negra

Fried lobster

Gröna ärtor, mynta & citron

Baked hallibut

Svartrot, purjolök & havskraftssås

Roe deer

Brysselkål, spetskål & gräddig calvadossås

Baked chocolate

Vinterhallon & pistageglass

995



Our suggested wine pairings

Francis Boulard et Fille, Rosé "Noir et Blanc" Extra Brut

2016 Domaine Chanterêves, Bourgogne Blanc

2015 Georges Vernay, "Terres d'Encre" Saint Joseph

2013 Ximénez Spinola, Vintage PX

995

NEW YEARS EVE

Bay scallops

Carrots, celery, chili & pata negra

Fried lobster

Green peas, mint & lemon

Baked halibut

Salsify, leeks & crayfish sauce

Roe deer

Brussels sprouts, cabbage & creamy calvados sauce

Baked chocolate

Raspberries & pistachio ice cream

995



Our suggested wine pairings

Francis Boulard et Fille, Rosé "Noir et Blanc" Extra Brut

2016 Domaine Chanterêves, Bourgogne Blanc

2015 Georges Vernay, "Terres d'Encre" Saint Joseph

2013 Ximénez Spinola, Vintage PX

995