

# New Years eve 2023

## snacks

### CHICKEN CHIPS

With tarragon and chive mayo  
(egg)

### MINI WAFFEL

With beef tatar & Karl johan mayo  
(egg, lactose and gluten)

## starter

### SEARED TUNA

With ponzu sauce, daikon, sesame, tobiko, cilantro oil & basil  
(soy, sesame & fish)

## second course

### QUAIL CONFIT

With celery creme, trumpet mushroom, fava beans & sherry glaze  
(lactose and celery)

## main course

### BALLOTINE OF BEEF TENDERLOIN

With glazed beetroots, grilled onion skins, pommes anna, winter truffe & smoked morrow glaze  
(egg and lactose)

## dessert

### CHOCOLADE FONDANT

With black currents, macarons, vanilla ice cream, mint and white chocolate  
(egg, gluten and lactose)

**850**

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## WINE MENU

Sebastiani, Chardonnay, Californien, USA  
Barbera d'Alba Terre del Barolo, Piemonte, Italien  
Hacienda Monasterio, Peter Sisseck, Ribera del Duero, Spanien  
10 Years Old Tawny Port, Feuerheerd's

**350**

# vegetarian New Years eve menu 2023

## snacks

### VOLAUVENT

With creamy mushrooms & cabbage  
(gluten, lactose)  
(sesame)

### ARANCINI

With chive mayo  
(gluten, egg)

## starter

### FRIED GYOZA

With ponzu sauce, daikon, sesame, tobiko, cilantro oil & basil  
(sesame, gluten)

## second course

### MUSHROOMS RAVIOLI

With celery creme, trumpet mushroom, fava beans & sherry glace  
(lactose, gluten, celery)

## main course

### TERRINE OF CABBAGE

With glazed beetroots, grilled onion skins, pommes anna, winter truffe & redwine glace

## dessert

### CHOCOLADE FONDANT

With black currents, macarons, vanilla ice cream, mint and white chocolate  
(egg, gluten and lactose)

**750**

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### VINMENU

Sebastiani, Chardonnay, Californien, USA  
Barbera d'Alba Terre del Barolo, Piemonte, Italien  
Hacienda Monasterio, Peter Sisseck, Ribera del Duero, Spanien  
10 Years Old Tawny Port, Feuerheerd's

**350**