NEW YEARS EVE 2026

5 course

Amuse

Sprø potetblini med kongekrabbe · sitroncréme · Kalix løyrom · gressløk
Crispy potato blini with king crab · lemon créme · Kalix vendace roe · chives
(1a, 2, 3, 4, 7)

Hand-cut Beef Tartare

Klassisk bifftartar· confitert eggeplomme· syltet sjalottløk · parmesan
Classic beef tartare · confit egg yolk · pickled shallots · parmesan
(3, 7, 12)

Seared scallop

Stekt kamskjell · brunet smør · ponzu · granateple · sprø Västerbotten ost
Seared Scallop · browned butter · ponzu · pomegranate · crispy Vâsterbotten cheese
(1a, 6, 7, 14)

Roasted Duck Breast

Andebryst · confitert andelår · andelevermousse· potetpavé · rødbete og trøffelsjy
Duck breast · duck leg confit · duck liver mousse · potato pavé · beetroot and truffle jus
(7, 12)

Dark chocolate & Hazelnut Delice

Mørk sjokolade med salt karamell · hasselnøttpraliné · vanilje
Dark chocolate with salted caramel · hazelnut praline · vanilla
(1a, 3, 7, 8b)

Menu incl. wine package	***2535,-***
Menu incl. non alcoholic package	***1790,-***

Bordsetting 20:00 – online booking/
Table seating 20:00 – online booking

**ALLERGIES:*
1.GLUTEN a-wheat b-rye c-barley d-oats e-emmer f-spelt g-khorsan 2.SHELLFISH 3.EGG 4.FISH 5.PEANUTS 6.SOYA BEANS 7.MILK/LACTOSE 8.NUTS a-almonds b-hazelnuts c-walnuts d-pecans e-pistachio f-brazil nuts g-macadamien h-cashew i-nutmeg j-pine nut 9.CELERY 10.MUSTARD 11.SESAME 12.SULFUR OXIDE / SULPHITE. 13.LUPINE 14.MOLLUSKS