



NEW YEAR *celebration*

CRISPY ROOT VEGETABLES
vendace roe – sour cream – dill

REINDEER CONSOMMÉ
ptarmigan – carrot – almost burnt cream – thyme

FRÖYA SALMON
kale – ponzu – smoked white fish – salmon roe

BEEF TARTAR
horseradish – fermented onion – sriracha dressing – rice chips

LIME SORBET
bacon – elderflower syrup

GRILLED FILLET OF ELK
pommes Anna – onion – lingonberry gravy – carrot – chervil

SWEDISH CHEESE
quince – seed crackers

BAKED CHOCOLATE
Bourbon vanilla ice cream – cloudberry – oat crunch

8 COURSE MENU 995SEK
BEVERAGE PACKAGE 695SEK