PAUL'S

NEW YEARS MENU

AMUSE

Seaweed tartlet filled with butter-poached lobster, sesame-infused smetana, and Kalix löjrom

STARTER

Slow-baked cod, spinach-sesame purée, pickled shallots, and white wine velouté

MAIN (CHOOSE 1)

Koji-cured Swedish beef tenderloin, potato fondant, pickled chanterelles, black truffle, and green plum infused Bordelaise sauce

Pan-roasted halibut, potato fondant, pickled chanterelles, black truffle, and green plum infused beurre blanc

FROMAGE

Scandinavian crafted cheese with soju-braised pear crispy seed bread

DESSERT

Blueberry dessert with vanilla cremeux, yoghurt mousse, black sesame almond crumble, and blueberry-yuzu gelée and coulis

ALLERGIES & SPECIAL DIETS

ASK US FOR MORE INFORMATION ABOUT THE FOOD AND ITS ORIGIN