CAMPFIRE

THE NEW YEAR'S EVE FEAST

Choose one starter, main and dessert per person upon arrival.

AMUSE - BOUCHE

Fried Langos
With crème fraiche, caviar and chives

STARTERS

Seafood Toast
With lobster, shrimps, roe, brioche, pernod, dill and chives

Beef Carpaccio
With Västerbotten cheese, pickled chanterelles, brown butter and sherry vinegar dressing, cold-pressed rapseed oil and crispy shallots

Roasted Pumpkin Risotto - Veg
With sage, pickled pumpkin and roasted pumpkin seeds

MAIN

Grilled Seabream
With bouillabaisse sauce, fennel, rouille and crushed fried potatoes

Ribeye Steak
With potato purée, red wine sauce, truffle béarnaise and grilled shallots

Miso-Grilled Aubergine - Veg
With roasted pepper sauce, tahini dressing and crushed fried potatoes

DESSERT

Sticky Toffee Pudding
With butterscotch sauce and whipped mascarpone with vanilla

Crème Brûlée
With grilled cream and vanilla

Dark Chocolate Cream
With raspberry coulis, red berries, roasted hazelnuts and flaky salt

950 SEK PER PERSON

Got allergies or have a special diet?
Get in touch with us and we will provide you with options. The restaurant is open until 23.30 on New Year's Eve.