

NYÅRSAFTON  
NEW YEAR'S EVE  
31 dec 2017

Menu . . .

Ostron "citron"/ Oyster "lemon"  
Hummer strut/ Lobster cone

*1,5gl NV Henriot, Brut Souverain Champagne*

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Langos V-E style

Löjrom, gräddfil, citronconfit, picklad rödlök

Vendice roe, sour cream, lemonconfit, pickled red onions

*1,5gl Mc Manis Chardonnay, Lodi U.S.A*

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Hängmörad Biff U.S PRIME/ Sirloin Steak U.S PRIME  
Serveras med potatisgratäng, bearnaisesås, rödvinssås, kryddsmör  
samt primörsallad

Served with sauce béarnaise, redwine jus, spiced butter  
and spring vegetable salad

*2gl Bogle Vineyards, Cabernet Sauvignon, Central Coast U.S.A*

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Yuzu, youghurt, hallon x 3

Yuzu, youghurt, raspberries x 3

*6cl Ojai Riesling Icewine, Santa Barbara U.S.A*

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Menu 1095 per person exkl. dryck/excl.drinks  
Wine package 705 per person