

V V S S V
E G G E N
S T E V K
H O U S E

NEW YEAR'S EVE

2018

MENU

1 OSTRON & 1 HUMMERSTRUT

1 OYSTER & 1 LOBSTER CONE

1 gl Autréau La Chouette de Champillon, Blanc de Noirs Brut,
Champagen France

TONFISKTATAKI, *tryffel, jalapeño, rättika, friterad lök*

TUNA TATAKI, *truffle, jalapeño, black radish, deep fried onions*

1 gl Domaine Saint Amant, La Borry Viogner, Rhône France

FINSK HÄNGMÖRAD ENTRECÔTE,

kryddsmör, franska bönor, potatisgratäng

FINNISH TENDERIZED ENTRECÔTE,

seasoned butter, french beans, potato gratin

1,5 gl Clos de Agon, Amic Tinto, Emporadà Spain

ALASKA BOMB VE-STYLE, *kokosglass, passionsfrukt*

ALASKA BOMB VE-STYLE, *cocco nut ice-cream, passion fruit*

6 cl Feiler-Artinger Quartett Spätlese, Rust Austria

Food 1095:-

Wine package(Optional) 505:-

Please note that if you have special dietary requirements,
we need the information no later than
Thursday 27th of December before
16.00 in order for us to meet you needs