

. NYÅRSSUPÉ .



AMUSE BOUCHE

Blomkålspuré med dill olja och löjrom.

- Taittinger Brut •

FÖRRÄTT

Gratinerad kammussla i sitt skal med rosmarin och parmesan.
Serveras med grillat levain.

ENTREMET

Hummerrisotto med friterad zucchini och färsk dill.

- Ricasoli Lutelia Bianco ITA | Chardonnay •

VARMRÄTT *välj mellan:*

Bakad röding med Beurre Blanc, forellrom, dill,
krossad potatis och babyspenat.

- Chablis 1er Cru Grande Cuvée FRA | Chablis •

Oxfilet Torneduas med tryffelsky , potatiskroket
med Gruyère, baby morot och sockerärtor.

- Ricossa Barolo Campolibero ITA | Nebbiolo •

DESSERT

Chokladfondant med hasselnötsglass, kolacrème och flingsalt.

- Moscato d'Asti ITA | 2018 | Moscato Bianc •

Meny 895 kr
Vinpaket 725 kr

AMUSE BOUCHE

Cauliflower puree with dill oil and vendace roe.

- Taittinger Brut •

STARTER

Scallop au gratin in its shell with rosemary and parmesan.
Served with grilled levain bread.

ENTREMET

Lobster risotto with deep-fried zucchini and fresh dill.

- Ricasoli Lutelia Bianco ITA | Chardonnay •

MAIN COURSE *choose one:*

Baked trout with Beurre Blanc, trout roe, dill,
crushed potatoes and baby spinach.

- Chablis 1er Cru Grande Cuvée FRA | Chablis •

Beef fillet Torneduas with truffle jus, potato croquette
with Gruyère, baby carrot and sugar snap peas.

- Ricossa Barolo Campolibero ITA | Nebbiolo •

DESSERT

Chocolate fondant, hazelnut ice cream, caramel and flake salt.

- Moscato d'Asti ITA | 2018 | Moscato Bianc •

Menu 895 SEK
Wine Package 725 SEK

USINE

36 — 38

. AVEC .

GRAPPA	per cl	BRANDY	per cl
Nardini Grappa	36	Carlos 1	35
Nardini Riserva	42	Carlos 1 Imperial XO	45
BOURBON	per cl	COGNAC	per cl
Four Roses	26	Hennessy VS	29
Woodford Reserve	32	Hennessy XO	75
Makers Mark 46	38	De Luze VS	28
Gentleman Jack	38	De Luze VSOP	37
Jack Daniels	29		
WHISKY	per cl	CALVADOS	per cl
Oban 14 years	38	Boulard Grand Solage	35
Laphroaig 10 years	32	Boulard XO	42
Macallan 12 years	35		
The Famous Grouse	26		
Ha'penny	26		
Glenfarclas 12 years	35	LIQUEUR	per cl
Glenfarclas 15 years	38	Amaro Averna	26
Glenfarclas 17 years	45	Campari	26
		Fernet Branca	26
		Branca Menta	26
		Gammel Dansk	26
		Limoncello	26
ROM	per cl	Baileys	26
Ron Zacapa 23 years	40	Frangelico	26
Ron Zacapa XO	79	Amaretto	26
Diplomático Exclusiva	36	Séve Fournier	26
Santa Teresa 1796	42	D.O.M Bénédicte	26
Plantation XO	40		

. APRÈS DINNER COCKTAILS .

AFTER DINNER COCKTAIL 165 
Baileys | chocolate liqueur | mint

DEATH FLIP 165 
'Do you dare?'

. COCKTAILS DE CAFÉ CHAUD .

IRISH COFFEE 165 
Irish whisky | coffee | raw sugar | cream

FRENCH COFFEE 165 
Cognac | coffee | cream

KAFFE KARLSSON 165 
Baileys | cointreau | coffee | cream

HOT BUTTERED RUM 165 
Rum | hot water | butter | vanilla syrup

. VIN DE DESSERT .

Moscato d'Asti gl. 85
ITA | 2018 | Moscato Bianco

L'Eremita gl. 95
ITA | 2017 | Recioto

Chateau baulac dodijos gl. 95
FRA | 2018 | Samillon

Kopek LBV gl. 95
PRT | 2015 | Field blend

. CAFÉ ET THÉ .

Bryggkaffe 38

Te 38

Cappuccino 45

Macciato 38 **dbl.** 42

Espresso 40 **dbl.** 44