

# SPECIALS

## NEW YEARS EVE LUNCH

### THE ONE TO SIP ON

MERCIER CHAMPAGNE ..... 139/765

BYE BYE 2021 AND HELLO 2022!

### APPETIZERS

#### THE ONE WITH SHRIMP AND ROE

*Brioche, räkor, citronmajonnäs, dill, löjrom  
Brioche, shrimp, lemon mayo, dill, bleak roe*

#### GREEN SHRIMP AND ROE

*Brioche, tofu, citronmajonnäs, dill, tångcaviar  
Brioche, tofu, lemon mayo, seaweed caviar*

### MAIN COURSE

#### THE CLASSIC ONE

*Oxfile, potatiskaka, getost, rödvinssås, smörstekt svamp, krasse  
Fillet of beef, goat cheese, red wine sauce, butter fried mushroom,  
cress*

#### GREEN CLASSIC

*Kålrot, potatiskaka, getost, rödvinssås, smörstekt svamp, krasse  
Rutabaga, goat cheese, red wine sauce, butter fried mushroom,  
cress*

### DESSERT

#### THE ONE WITH THE CHERRY ON TOP

*Choklad terrine, körsbär, brynt vit choklad  
Chocolate terrine, cherry, browned white chocolate*

### ALL IN

CAVIAR ..... 825/1905

*50 g caviar for 1-2 persons  
125 g caviar for 3-5 persons*



KITCHEN & TABLE

BY MARCUS SAMUELSSON