

NEW YEAR'S LUNCH MENU BY KITCHEN & TABLE NORRMALM

750 KR/PERSON

AMUSE

HAPPY START

Hummersoppa med cognac & citron smetana

Lobster soup with cognac & lemon smetana

*Råbiff på oxinnanlår med syrad grädde, schalottenlök,
örtmajonnäs & brödkrisp*

*Steak tartare of beef topside with sour cream, shallots, herb
mayonnaise & bread crisps*

Blini med västerbottenkräm, avruga caviar & gräslök

Blini with Västerbotten cheese cream, avrugua caviar & chives

MAIN

WILD DUCK

*Vildand med äpple- & calvadosky, bakad kålrot, tryffelkrisp &
rostad lökpuré*

*Wild duck with apple & calvados gravy, baked turnip, truffle crisp
& roasted onion purée*

DESSERT

CHOCOLATE DREAM

*Trelags chokladterriner av mörk choklad med rom, mjölkchoklad
med stjärnanis & vit choklad med vanilj. Serveras med
champagnesorbeter & syltade bär*

*Three layers chocolate terrine of dark chocolate with rum, milk
chocolate with star anise & white chocolate with vanilla. Served
with champagne sorbet & pickled berries*

WINE MENU

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*Looking for vegetarian alternatives? Send us a request to
norrmalm@kitchenandtable.se*



KITCHEN & TABLE

BY MARCUS SAMUELSSON