

Julmenyn

395kr/person

Kombinera din 3 rätters meny utifrån alternativen

Förrätter

Smörstekt kavring, rökt lammfiol, pepparrotscremé, äpple, lingon,
danskkrasse

Dark rye bread, smoked lamb, horseradish cream, apple, lingonberry, cress

Kryddsotad laxtartar, 63c äggula, picklade senapsfrön, fänkål,
senapsmajonnäs, krispig potatis

Soted salmon tartar, 63°C egg yolk, pickled mustard seeds, fennel, mustard mayonnaise, crispy potatoes

Varmrätter

Friterad king oyster, krämig & frasig palsternacka, saltbakad potatis, kål,
rostade frön

Fried king oyster, creamy & crispy parsnip, salt baked potatoes, cabbage, roasted seeds

Vörtstek sejrygg, saffrans burreblanc, blåmusslor, kryddbakad morot,
tournerad potatis, vattenkrasse

Bread fried coley, saffron beurre blanc, mussels, carrot, potatoes, watercress

Grillad flankstek, bryntsmör majonnäs, kål, Jansson krokett

Grilled flank steak, browned butter mayonnaise, brussels sprouts, kale, potato croquette

Dessert

Pepparkaks cheesecake, glögginkokta tranbär, färska fikon

Gingerbread cheesecake, mulled wine cooked cranberry, figs

Fransk maräng smaksatt med saffran, apelsincurd, kanderade mandlar,
marinerade citrusfiléer, vaniljglass

French saffron meringue, orange curd, candied almonds, marinated citrus files, vanilla ice cream



Niklas Käll