

Le Rouge

GAMLA STANS STEKHUS

NEW YEARS EVE

TWO CANAPÉES

BLEAK ROE WITH PICKLED RED ONION AND SMETANA
DUCK LIVER MOUSSE WITH MELTED ONION AND CHERRY

STARTER

LOBSTER SOUP WITH BUTTER FRIED LOBSTER
AND CRESS CRÈME

MAIN COURSE

TENDERLOIN "ROSSINI" WITH TRUFFLE GRAVY
AND POTATO CROQUETTES

OR

HALIBUT WITH BEURRE BLANC, AVRUGA CAVIAR AND
BUTTERED POTATO

DESSERT

LIMONCELLO SORBET

CHEESE

LIVAROT WITH TRUFFLE HONEY

SECOND DESSERT

WARM BAKED CHOCOLATE MOUSSE WITH RASPBERRIES

Menu: 940 sek

Menu + exclusive wine bundle: 2018 sek

Menu + non alcoholic beverages: 1418 sek

Le Rouge

GAMLA STANS STEKHUS

VEGETARIAN NEW YEARS EVE

TWO CANAPÉES

ROASTED AND PICKLED BEETS WITH BRAISED WHEY BUTTER
DEEP FRIED MINI CORN WITH TRUFFLE MAYO AND PARMESAN

STARTER

JERUSALEM ARTICHOKES SOUP WITH ALBA TRUFFLE

MAIN COURSE

GRILLED CELERIAC WITH A VARIETY OF CAULIFLOWER,
HAZELNUT AND GRUYÈRE

DESSERT

LIMONCELLO SORBET

CHEESE

LIVAROT WITH TRUFFLE HONEY

SECOND DESSERT

WARM BAKED CHOCOLATE MOUSSE WITH RASPBERRIES

Vegetarian menu: 795:-

Menu + exclusive wine bundle: 1873:-

Menu + non alcoholic beverages: 1273:-