

NEW YEAR MENU

*Le
Rouge*

GAMLA STANS STEKHUS

Menu: 795:-

Wine bundle: 850:-

Non alcoholic beverages: 200:-

STARTER

BUTTER FRIED BRIOCHE WITH 30 G BLEAK ROE, SOUR CREAM,
CHOPPED SCALLIONS, LEMON AND DILL

NV Brut, Delamotte, France, Champagne

MAIN

GRILLED TENDERLOIN SERVED WITH HARICOTS VERTS,
FOIE GRAS, RED WINE GRAVY, FRESH TRUFFLE AND
HASSELBACK POTATO

*2015 Journeyman Chardonnay, San Lorenzo Wine
company, USA, Sonoma*

Or

*2015 Pine Ridge Napa Cabernet, Pine Ridge Winery,
USA, Napa Valley*

CHEESE

LANGRES WITH CARAMELISED FRESH FIGS
AND CHAMPAGNE SYRUP

*NV Macvin du Jura, Domaine Marnes Blanches,
Jura, France*

SORBET

LEMON SORBET WITH VODKA

DESSERT

PEACH COOKED IN RED WINE WITH CHERRIES,
OAT CRUNCH AND VANILLA ICE CREAM

2016 Moscato d'Asti La Lupa, Alfiero Boffa, Piemonte, Italy

COFFEE & AVEC

2016 Moscato d'Asti La Lupa, Alfiero Boffa, Piemonte, Italy

NEW YEAR VEGETARIAN MENU

Le Rouge

GAMLA STANS STEKHUS

Menu: 795:-

Wine bundle: 850:-

Non alcoholic beverages: 200:-

STARTER

BUTTER FRIED BRIOCHE WITH SEAWEED CAVIAR, TONGKAVIAR,
SOUR CREAM, CHOPPED SCALLIONS, LEMON AND DILL

NV Brut, Delamotte, France, Champagne

MAIN

SOUS VIDAD FENNEL WITH JERUSALEM ARTICHOKE PURÉE, RAW GRATED
CUCUMBER, FENNEL
AND BEURRE BLANC

*2015 Journeyman Chardonnay, San Lorenzo Wine
company, USA, Sonoma*

Or

*2015 Pine Ridge Napa Cabernet, Pine Ridge Winery,
USA, Napa Valley*

CHEESE

LANGRES WITH CARAMELISED FRESH FIGS
AND CHAMPAGNE SYRUP

*NV Macvin du Jura, Domaine Marnes Blanches,
Jura, France*

SORBET

LEMON SORBET WITH VODKA

DESSERT

PEACH COOKED IN RED WINE WITH CHERRIES,
OAT CRUNCH AND VANILLA ICE CREAM

2016 Moscato d'Asti La Lupa, Alfiero Boffa, Piemonte, Italy

COFFEE & AVEC

2016 Moscato d'Asti La Lupa, Alfiero Boffa, Piemonte, Italy