

MISTER FRENCH ÅRE

NYÅRSMENY

NEW YEARS MENU

2025

OSTRON

Ostron toppat med löjrom från Kalix, smetana, briochekrutong & dill
Oysters topped with roe from Kalix, sour cream, brioche croutons & dill

SVAMP

Smörstekt king oyster svamp med jordärtskockscrème, friterad jordärtskocka, picklad svart trumpet & brynt smör
Butter-fried king oyster mushrooms with Jerusalem artichoke cream, deep-fried Jerusalem artichoke, pickled black trumpet & browned butter

HUMMER

Smörstekt hummer med krämig hummersoppa, forellrom, frisésallad, avokado, bakade tomater & örtolja
Butter-fried lobster with creamy lobster soup, trout roe, frisée salad, avocado, baked tomatoes & herb oil

OXFILÉ

Grillad oxfilé, potatisterrin, halstrad anklever, tryffelsky, smörstekta haricot verts, brioche krutong & färsk tryffel
Grilled beef fillet, potato terrine, duck liver, truffle jus, butter-fried haricot verts, brioche crouton & fresh truffle

OST

Brillat savarin & fikonmarmelad
Brillat savarin & fig marmalade

CHOKLAD

Chokladmousse, hallon, kanderade pecannötter, riven vit choklad & körvel
Chocolate mousse, raspberries, candied pecans, white chocolate & chervil

FÖRSTA SITTING FIRST SEATING 1450
ANDRA SITTING SECOND SEATING 1650

VEGETARISKT ALTERNATIV FINNS VEGETARIAN OPTION AVAILABLE

