

# M E N U

## New year's menu 2024

### 4-course menu

#### *Appetizers upon arrival:*

Sea buckthorn-glazed yellow beetroot with cheese creme, hazelnut, and crispy buckwheat  
Butter-fried brioche with whipped chicken liver, spruce shoots, and port wine

Sparkling wine 8€ / 12 cl

#### **Menu**

##### **Beef tenderloin tartare**

with horseradish cream, pickled chanterelle, dill, vendace roe, and crispy potato

##### **Charred scallops**

with trout roe, apple, spicy tomato oil, crispy bread, and frothy potato-leek soup

##### **Spice-roasted reindeer tenderloin**

with butter-fried funnel chanterelles, smoked parsnip cream, grilled cabbage, black currants,  
and game jus with browned butter and spruce shoots

##### **Muscovado ice cream**

with poached pears, ginger, browned butter, sea buckthorn caramel, and French toast

**New Year's Eve Menu Price: 65€/person**

**Beverage Package: 42€/person**