NEW YEAR'S MENU

AMUSE - BOUCHE

LUMPFISH ROE
CRÈME FRAÎCHE, RED ONION, BLINI

BEEF TENDERLOIN TARTARE
EGG 63, CAPERS, PARMESAN

STARTERS

BUTTER-POACHED LOBSTER
FAVA BEANS, PEAS, CARROT, PORT WINE

PALATE CLEANSER

MAINS

TURBOT
TRUFFLE, POTATO AND LEEK TERRINE, CHAMPAGNE SAUCE
OR
WHOLE ROASTED BEEF TENDERLOIN
HARICOTS VERTS, GRATINATED JERUSALEM ARTICHOKE PURÉE, TRUFFLE JUS

DESSERT

LYDMAR'S TEA AND CHOCOLATE FONDANT
RASPBERRIES, CHAMPAGNE SORBET

1395 SEK / PER PERSON – VAT INCLUDED

Please let us know
of any allergies or dietary restrictions.

Lydmar Hotel