

NEW YEAR'S DINNER

1050 kr

INCLUDES ENTRANCE TO LOUNGE(S)

1495 kr

WITH WINE PAIRING & ENTRANCE TO LOUNGE(S)

Pre Dinner Drink

STARTERS TO SHARE

American Bleak Roe

American bleak roe, crème fraîche, chives, red onion, lemon and butter fried brioche

Ceviche

scallops, shrimp, salmon, topped with salmon roe

Beef Tartare

Beef Tartare, roasted chorizo, chorizo mayo, onion, pickled chili and grated feta cheese

MAIN COURSE

Prime choice

The best we got from the grill, rotisserie and a stew.
Served with 4 different sides and 2 sauces

DESSERT

Brownie

Brownie with coffee ice cream, ginger meringue, coffee cream and roasted white chocolate

CHAMPAGNE

Champagne Lanson Green Label . . . 795

Philipponnat Grand

Blanc Extra Brut 950