



GRAND HOTEL SALTSJÖBADEN

STOCKHOLM – EST. 1893

NYÅRSUPÉ

SIGNERAD ÅRETS KOCK 2018

CANAPÉER

Bollinger Special Cuvée Brut

AMUSE

HUMMER

Hummerbisque, gurka, rågröd, dill, syrad lök & pepparrot

Lobster bisque, cucumber, rye bread, dill, pickled onion & horseradish

TORSK

Bakad torsk, kålvariation, svart tryffel, yuzu & musselskum

Baked cod, cabbage variation, black truffle, yuzu & mussel foam

OXE

Grillad gotländsk oxfilé, jordärtskocka, svamp & portvinssky

Grilled fillet of beef from Gotland, artichoke, mushroom & port wine

CHOKLAD

Valrhonachoklad, brynt smör & rostad kokosglass

Valrhona chocolate, browned butter & roasted coconut ice cream

KAFFEGODIS

Petit fours

David Lundqvist - Head Chef, Årets Kock 2018

Linus Moström - Head Sommelier

Fredrik Malmstedt - Food & Beverage Manager

Med reservation för ändringar. Vänligen meddela eventuella allergier.
Reservation for changes. Please let us know if there are any allergies in your party.