

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 & portvinsky
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.



GRAND HOTEL SALTSJÖBADEN

STOCKHOLM – EST. 1893