

# New years eve menu

## Restaurant J

Price per person 1095 SEK including a glass of Taittinger Brut Réserve for the appetizer

Wine pairing 415 SEK

Baked egg with winter truffle and tre variety of Jerusalem artichoke

*N.V Taittinger Brut Réserve*

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Lightly seared scallop with grapefruit, fennel and winter tomatoes

*2017 Mud House Sauvignon Blanc, Marlborough, New Zealand*

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Baked cod with trout roe, leeks, lightly smoked crushed potatoes with clams, variety of chives and clam foam with sorrel

*2016 Cantina Terlan Chardonnay/Pinot Blanc, Italy*

or

Herb blackened reindeer fillet with green cabbage, lingonberries, variety of cauliflower, ashe of hay and red oxalis served with sauce of porcini and foie gras

*2015 Cantina Terlan Torilan Merlot/Cabernet Sauvignon, Italy*

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Milk chocolate bavaroise molded in white chocolate with variety of raspberries and champagne with sorbet of cream cheese with red sorrel

*Your choice of coffee and the house brandy*

