# New Years Eve
# 31/12-2026

Seard scallops with whitefish roe and lumpfish roe,
chives, butter sauce

***

Pan-fried duck liver with duck rillette,
pickled cherries and green pepper gravy

***

Veal loin with lobster, truffle,
choron sauce and pomme duchesse

***

Eclair filled with melted spruce bark cheese from
Jürrs mejeri och Wrångebäcks cheese

***

Vanilla ice cream, sponge cake soaked
with brandy and punch, vanilla cream

***

Coffee candy

***1750-***

**Early seating** (14:00-17:00)

Seard scallops with whitefish roe and lumpfish roe,
chives, butter sauce

***

Pan- fried veal loin with lobster, truffle,
choron sauce and pomme duchesse

***

Vanilla ice cream, sponge cake soaked
with brandy and punch, vanilla cream

***

Coffee candy

***895-***

*(children-12 years early seating 295-)*