

# New Year 2024

Croustade of bleak-roe & truffle gougeres  
Bollinger Special Cuvée Brut

Butterpoached lobster tail , crème of sunchokes,  
pickled onions, lobstercappuccino & dill-oil  
Riesling Grand cru Altenberg de Bergheim 2017  
Gustave Lorentz.

Citrusmarinated halibut, puré of fingerling potatoes,  
kale, butternut squash, champagnesauce  
with chervil & arrenka  
Chablis grand cru Blanchot 2016, Domaine Laroche

Selection of cheese  
Vallado 30 yo Tawny Port

Baked Alaska of cloudbberries, Italian meringue and  
warm compote of cloudbberries  
Moulin Touchais 2002, Anjou.

Menu 1595:-

Wine 1495:-

SJÖMAGASINET

GÖTEBORG