



BERNS

NEW YEARS MENU

2017/2018

AMUSE

Bao with duck confit, grapefruit, pickled red onions
and Korean chilli

BENTO

Venison steak tartare, rocoto capsicum, tagetes (marigold)
herb, strawberries and salted pawpaw

Salmon tartare with sesame, soy, caramelised onions
and spicy pickled cucumber

Atlantic cod ceviche with yuzu, lime, fennel and
coriander crudités

MAINS

Barbecued charr with parsnip puree, salmon roe,
Sudachi-fried soy butter and shizo

Green apple and ginger granita

Duck with a Sichuan rub and salted chanterelle mushrooms,
baked butternut pumpkin, apple and long pepper jus as
well as Atsina Cress

DESSERT

Raspberry and liquorice dome, chocolate cake, lime
cream and meringues

Cointreau truffles

NEW YEARS MENU 6 P.M - 10 P.M 1.695 SEK PER PERSON

NEW YEARS MENU 4 P.M - 6 P.M 1.495 SEK PER PERSON