

NEW YEAR'S EVE MENU

Starter

Chanterelle soup with pork belly
topped with ramson oil
-Bread bag with whipped ramson butter

Main course

Meat:

Beef Tenderloin Tournedos

Served with potato terrine, red wine sauce and
green asparagus

Fish:

Skin-side char served with potato purée,
Sandefjord sauce and green asparagus

Veg:

Roasted pointed cabbage with chili and soybean
oil, black rice, roasted cashew nuts and lime
mayonnaise
(Gluten Free & Vegan)

Dessert

3 layers chocolate terrine, dark chocolate
cake base, melted milk chocolate, white
chocolate mousse topped with raspberry coulis

3-course dinner

825kr

2024

Wine package

399kr/pp

Glass of champagne on arrival
Selected wines by the glass
for starters and main courses



Children's menu



Starter

Canapés

Warm flatbread canapés with
mozzarella and ham

Main course

-Choose one of the dishes

Hamburger

Natural hamburger, salad, french fries

Pinsa Salame

Tomato Sauce, Mozzarella, Salame Napoli

Pancake

4 homemade pancakes,
self-cooked jam and cream

Dessert

Vanilla ice cream & topping
Choose between Chocolate Sauce,
Caramel Sauce

3-course dinner

199kr

up to 12 years

Champagne

Champagne glass SEK 145

Champagne bottle

895:- 75cl / 1895:- 1,5L / 3895:- 3L
1,5l & 3l must be pre-ordered when booking

Harrys

LINDVALLEN & TANDÅDALEN