



**NEW YEARS**  
**TASTING MENU**

// Yellowfinn tuna sashimi (*fish, soy*)

Dashi gel, daikon tsuma, kaiso seaweed salad, yuzu, ponzu sauce

// Lobster 48°C (*shellfish, egg, soy, mustard*)

Rouille, pickles, yuzu kocho, basil

// Onion tempura (*soy, sesame seeds*)

Black garlic, tofu-shiso dressing, heritage carrots

// Iberico pressa (*molluscs, sesame seeds, wheat / gluten, soy*)

Wok vegetables, hoisin sauce, mango, la-yu

// Hand dived scallop (*molluscs*)

Sweetcorn, lemongrass, vanilla cream, sea buckthorn chilli marmalade, crispy chicken skin

// Wagyu slider (*wheat, fish, egg, milk / lactose*)

Caviar mayonnaise

// Halibut (*fish, milk / lactose, soy*)

Ponzu beurre blanc, broccolini, ikura, dill

// Herb crusted lamb cannon (*milk / lactose, soy*)

Soya hummus, goat cheese, crispy artichoke, mint, black garlic, lemon, lamb juice

Cleanser

// White chocolate cheesecake mousse (*milk / lactose, egg*)

Pickled blueberry sorbet



**NYTTÅRS**  
**SMAKSMENY**

// Gulfinnetun sashimi (*fisk, soya*)

Dashi-gelé, tobiko, daikon tsuma, kaiso-sjøgressalat, yuzu-ponzu-saus

// Hummer 48°C (*skalldyr, egg, soya, sennep*)

Pickles, roux, yuzu-ponzu-saus, sennep og thai curry panna cotta

// Løk tempura (*soya, sesamfrø*)

Svart hvitløk, tofu-shiso-dressing, heritage-gulrøtter

// Iberico pressa (*bløtdyr, sesamfrø, hvete, soya*)

Wok-grønnsaker, hoisin-saus, mango, la-yu

// Håndplukket kamskjell (*bløtdyr*)

Søtmais, sitrongress, vaniljekrem, tindved-chilimarmelade, sprøtt kyllingskinn

// Wagyu slider (*hvete, fisk, egg, melk / laktose*)

Kaviarmajones

// Kveite (*fisk, melk soya*)

Ponzu beurre blanc, broccolini, ikura (lakserogn), dill

// Urtepanert lammecarré (*melk / laktose, soya*)

Soyahummus, geitost, sprø artisjokk, mynte, svart hvitløk, sitron, lammekraft

## Cleanser

// Hvit sjokolademousse med ostekake (*melk / laktose, egg*)

Syltet blåbærsorbet