



New Year's Eve

Menu of 5 dishes

Starter:

Affettati misti charcuterie block with Italian charcuterie & accessories.

Entree:

Hand-filled fagotti with lemon, ricotta, skimmed lobster cloud, mascapone, prosecco, grilled wild prawn

Mouthwash:

Bellini granite

Hot dish:

Beef fillet with parmesan & potato terrine, butter fried Karl Johan mushrooms, truffle sky & truffle crisps

Alternatively...

Truffle baked cod loin with cauliflower puree, truffle cream, hazelnuts.

Dessert:

White chocolate semifreddo with raspberry panna cotta, biscotti crumble & raspberry puree

First sitting: 16.00 / 16.30 **SEK 795:-**

Second session: 17.00 / 17.30 / 18.00 / 18.30 / 20.00 / 20.30 /
21.00 / 21.30 **SEK 995:-**

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