

LaTour

MENU ST SILVESTER NEW YEARS EVE

LA TOURS CANAPÉS

Foie gras terrine with Sauternes compote
Tartar on Swedish reserve steak with Oscietra caviar
Arctic char with chili, lime and coriander on herb omelett

HUÎTRE CHAUD

Poached oysters with black trumpet mushrooms and beef consommé

COQUILLE ST JAUQUES

Norwegian wild-caught scallop with cauliflower and sea urchin

HOMARD L'ARMORICAINE

Buttered French blue lobster with vanilla and tomato confit

BOEUF WELLINGTON

Puff pastry wrapped swedish dry aged beef tenderloin with seared foie gras and Périgord truffle sauce

DELICE AU CHOCOLAT

Chocolate cake made from Tulakalum chocolate and gooseberries

MIDNIGHT DELIGHT

"La Tour style"

3 200 kr/person

