

New Years Menu 2019 english

Amuse Bouche

whitefish roe-sour cream-red onion- dill

Moose tartar

Chantarelles-apple-horseradish

Jerusalem artichoke soup

Roasted sunflower kernels-seared scallop

Grilled veal

Hasselback potato-Madeira sauce-lobsterbutter-celery puré

Chocolate crème

Vanilla-peach-raspberry

695:-/person

Reservations 0280-212 88 or at:

info@gustavgrill.se

Pre payment (only adults) last 10/12

Leave Reservation name & number of guests as reference.

0280-212 88, info@gustavgrill.se

