

# NEW YEAR'S EVE DINNER

THE MARKET ITALIAN

850,-



AIR-DRIED RULIANO HAM from Parma - matured for 24 months  
DEEP FRIED OYSTERS with spicy tomato coulis (S)  
DUCK CONFIT MADELEINE with pecorino & gooseberry gel (G)

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## TUNA TARTARE

With lemon mayonnaise, black garlic aioli, Pane Carasau, mint & watercress (G)

## BAKED TURBOT

With braised fennel, cavolo nero & mussel sauce (L)

## RAVIOLI

With lobster, ricotta, spinach & black winter truffle (G)(L)

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## RIB-EYE

Kings head mushroom, cauliflower foam & red wine sauce (L)

Roasted potatoes with parmesan & rosemary (L)

Insalata Mista with grapefruit, figs, lollo rosso, romaine, pomegranate & walnuts (N)

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## CRUSHED CANNOLI

With pistachio ice cream, ricotta, raspberry & white chocolate (L)(G)(N)

## ADD ON

Rossini Caviar "Black Label" 30 gram  
With sour cream, red onion & toast 450 kr.

## WINE MENU

REGULARE / SUPERIORE\*

600,- / 1100,-\* PR. PERSON

