

CAPRICCI'S CHRISTMAS MENU

Served to everyone at the table

AMUSE-BOUCHE

Crispy brioche bread with honey roasted yellow beets, parmesan cream & fried green kale.

PRIMI

Risotto with saffron, tomato, chives & collared scallop.

SECONDI

Crispy duck breast with truffle sauce, pickled carrots, fried green kale & crispy potato cake.

eller

Butter seared cod with a reduction of heavy cream, flavoured with anchovies, dill, lemon & crispy potato cake.

eller

Confit portabello with truffle sauce, pickled carrots, fried green kale & crispy potato cake.

DOLCE

Apple tartlet with swedish apples, browned butter & cinnamon. Served with cardamom icecream.

645:-

(vegetarian option 595:-)

4 SELECTED WINES FOR THE MENU 540:-