



NERO

New Year's Eve buffet menu 31.12.2024

Salads

- Salad mix with herbs and lingonberries ^V
- Fig and goat cheese salad
- German potato salad ^V
- Tortelli with mozzarella and basil oil ^{G, L}
- Caesar salad with shrimps ^{G, L}
- Pickled cucumbers with honey and sour cream ^L
- Balsamic roasted cherry tomatoes ^V
- Olives ^V
- Capers ^V
- Roasted bell peppers ^V
- Marinated milkcaps ^V
- Chili pickled garlic ^V

Cheese and meat

- A selection of Italian cheeses and ham with olives and grapes ^L
- Dry-salted beef with parmesan, olive oil, red onion jam and arugula
- Smoked pork tongue tartare with pickled cucumber and crispy bread ^L
- Lightly smoked duck breast with hoisin sauce
- Chicken liver pâté with lingonberry jam

Fish

- Salmon and whitefish ceviche
- Cold-smoked salmon with chili mayonnaise
- King prawns with garlic and chili
- Salted herring with sour cream, red onion, quail egg and dill ^L
- Marinated pike perch

Warm dishes

- Grilled salmon fillet, champagne butter sauce
- Beef cheeks with red wine jus
- Pike cutlet with wild garlic and cucumber tartare sauce
- Slow-cooked pork tenderloin with port wine sauce
- Vegan ravioli with tomato sauce ^V
- Porcini risotto ^L
- Carrot and chia patty with bell pepper sauce
- French fries ^V
- Roasted sweet potato ^V
- Potato puree with parmesan ^L
- Roasted vegetables ^V
- Swedish meatballs with creamy dill sauce (for children) ^L

Sweet

- Pistachio mascarpone roll ^{G, L}
- Carrot cake ^{G, L}
- Chocolate cherry cake ^V
- White chocolate and Greek yoghurt panna cotta with raspberry coulis ^L
- Mini strawberry & basil Pavlova ^L
- Fruit selection ^V

Buns, toast, croissant, black bread, bread chips, herb cream cheese, butter

Coffee, tea

A glass of sparkling wine as a welcome drink and a glass of sparkling wine to welcome the new year

L – contains lactose, G – contains gluten, V – vegan