

Fjös'n

Restaurant & Bar

3-COURSE NEW YEAR´S MENU

LANGOUSTINE BISQUE

Creamy shellfish soup, butter poached king crab,
sauteed cauliflower, chive oil, pickled fennel
(fish, shellfish, crustaceans, celery, sulfite, milk)

LAMB SHANK

Baked vegetables, bordelaise sauce, burnt onion, rösti
potatoes
(sulfite, mustard, celery, milk)

CHOCOLATE AND COFFEE

Milk chocolate mousse, coffee ganache, almond cake,
crispy chocolate
(milk, gluten, nuts)