



# NEW YEAR

## Menu

### ANTIPASTI

#### ASTICE GRATINATO

Gratinated lobster with truffle vinaigrette, frisée salad  
& citrus with champagne zabaglione

### PRIMI

#### TORTELLONI DI ANATRA

Duck-filled tortelloni with orange sauce, pomegranate,  
spinach & ricotta

### SECONDI

#### BRANZINO

Oven-baked sea bass with saffron potatoes, mussels,  
romanesco, tomatoes, spinach, salsa verde & lemon

Or

#### FILETTO DI MANZO

Beef tenderloin with buttered potatoes, foie gras, black  
truffle, fried black kale, spinach & marsala jus

### DOLCI

#### TIRAMISÙ ALLE FRAGOLE

Savoiardi and amaretti biscuits, mascarpone, cognac,  
espresso, marsala wine & strawberries

*SPECIAL DIET? CONTACT US FOR ALTERNATIVES!*

**Seating 1: 16:00 - 18:30**

**Seating 2: 18:45 - 21:15**

**Seating 3: 21:30 - 01:00**

**4-courses: 1295 kr/pp**

**Wine package: 895 kr/pp**

Telephone: 08-684 238 01

Email: [reservation@gastrotekzink.se](mailto:reservation@gastrotekzink.se)







# NEW YEAR

## Menu

### ANTIPASTI

*André Clouet Grande Réserve*  
A glass of champagne with the lobster



### PRIMI

*La Spinetta, Langhe Nebbiolo*  
A glass of red wine with the duck-filled tortelloni



### SECONDI

*Tacchino, Gavi di Gavi*  
Two glasses of white wine with the sea bass

Or

*Macion Valpolicella Ripasso Superiore*  
Two glasses of red wine with the beef tenderloin



### DOLCI

*Planeta, Passito di Noto*  
A glass of dessert wine with the tiramisù

**Seating 1: 16:00 - 18:30      Seating 2: 18:45 - 21:15**  
**Seating 3: 21:30 - 01:00**

**4-courses: 1295 kr/pp      Wine package: 895 kr/pp**

