

NEW YEAR'S EVE MENU

Starter

Classic Toast skagen with bleak roe

Main course

Meat:

Beef Tenderloin Tournedos

Served with luxurious potato gratin,
red wine sauce and green asparagus

Fish:

Skin-side char served with butter-fried
chanterelles with kale, beuree blanc sauce,
sour cream and bleak roe

Veg:

Stuffed Zucchini with risotto,
vegetables served with a shallot sauce
(Gluten Free & Vegan alternative)

Dessert

Pears cooked in red wine and spices,
served with Lejonet&Björnen vanilla ice cream,
caramel sauce and chocolate

3-course dinner 875kr

2-course dinner 775kr

2025

Wine package

439kr/pp

Glass of champagne on arrival
Selected wines by the glass
for starters and main courses



Children's menu



Starter

Canapés

Warm flatbread canapés with
mozzarella and ham

Main course

-Choose one of the dishes

Hamburger

Natural hamburger, salad, french fries

Pinsa Salame

Tomato Sauce, Mozzarella, Salame Napoli

Pancake

4 homemade pancakes,
self-cooked jam and cream

Dessert

Vanilla ice cream & topping
Choose between Chocolate Sauce,
Caramel Sauce

3-course dinner

199kr

up to 12 years

Champagne

Champagne glass SEK 145

Champagne bottle

895:- 75cl / 1895:- 1,5L / 3895:- 3L

1,5l & 3l must be pre-ordered when booking

Harrys

LINDVALLEN & TANDÅDALEN