

MISS VOON
NEW YEARS
EVE DINNER

MENU

2025

NEW YEARS EVE

1295 kr

SASHIMI – chef's selection with selected sauces

LOBSTER – taco, pineapple, shiso, shishimi

SALMON - tartare, jalapeño, trout roe, radish

QUEEN SCALLOP – gratinée, miso, truffle

HOKKAIDO PUMPKIN – tempura, shiitake, yuzu-kosho

ROSÉ VEAL - rossini, Ingrid Marie apple, foie gras, ginger

PRE-DESSERT

CHERRY – opera, chocolate, pistachio

NYE PESCETERIAN

1295 kr

SASHIMI – chef's choice with selected sauces

LOBSTER – taco, pineapple, shiso, shichimi

SALMON – tartare, jalapeño, trout roe, radish

QUEEN SCALLOP – gratinée, miso, truffle

HOKKAIDO PUMPKIN – tempura, shiitake, yuzu-kosho

HALIBUT – sake no sakana, Avruga caviar, spinach

PRE-DESSERT

CHERRY – opera, chocolate, pistachio

NYE VEGETARIAN

1095 kr

SEAWEED CAVIAR – noodles, sudachi, smetana

AVOCADO – taco, pineapple, shiso, shichimi

TOMATO – tartare, jalapeño, ponzu, radish

FOREST MUSHROOM – dumpling, truffle, nashi pear

HOKKAIDO PUMPKIN – tempura, shiitake, yuzu-kosho

ORGANIC TOFU – sake no sakana, tapioca, spinach

PRE-DESSERT

CHERRY – opera, chocolate, pistachio