



## New Year's dinner at Skansen 2023

Location: *Restaurant Gubbhyllan (Skansen)*

Tasting menu for the 13th year with KC Wallberg

### Finally, the tradition is back!

A New Year's dinner with KC Wallberg is a unique tradition where KC cordially invites and prepares a personal menu with the theme "The best from the past year".

KC picks out the best ingredients and combinations that have stood out and stuck a little extra during the year.

#### 18:00 -18:30

Start/welcome drink with selection of flavors and snacks.

#### 18:30-18:45

New Year's feast and menu presentation with KC Wallberg

#### 18:45-23:00

Tasting menu is served.

#### 23:00-00:15

Sollidscenen (main outdoor stage) with live broadcast and Sweden's official New Year's speech and live music performance.

#### Price:

Menu incl. snacks and five servings SEK 1799/pp.

Menu Offer for children 1/2 menu SEK 925

*All drinks are ordered on site.*

Selected drink menu e.g. SEK 599/pp.

#### Possibility of larger groups

There is the possibility of a private salon for 12-18 people to rent uniquely for +3000 SEK

The menu price is paid when booking against invoice or card on site.

Allergies are stated when booking

For other requests

[bokning@gastronoma.se](mailto:bokning@gastronoma.se),

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**There is a limited number of places**



## MENU

### Appetizer in three...

Trio selected blini snacks

*Served on arrival in 'mingling service'*

### Amouse / preetaste

croquet with pickled shiitake mushroom

### Starter

easy blacken venison tartar with deep-fried black cabbage, porcini mushroom aioli,  
Spicy Fennel Croustini

### Starter

panfried hash on armadine potatoes and artichoke,  
wakami, basil cream, artich char

### Middle course

West coast cod loin with blue mussel 'dashi', forest mushroom ragu with beluga lentils and  
roasted pack choi, baked root celeriac & brown butter, toasted hazelnuts

### maincourse

'Wellington' with red deer fillet, black trumpet mushroom and 'lardo', salt-baked beets,  
confit almond potatoes, red wine sauce

### Dessert

Chocolate & salted chocolate tartlet with freshly made rosehip ice cream,  
apple baked in maple syrup, candied almond.

**Very Welcome!**

**KC Wallberg**

*executive chef & restaurateur*