

MISS VOON

NYÅRSMENY 2018

SASHIMI COMBO

Kockens val / Chef's choice

HUMMER - *taco, ananas, shizokrasse, shishimi*
Lobster - taco, pineapple, shizo, shishimi

OXRYGG - *råbiff, rosélök, tosazu, daikon, kimchi*
Sirlion - tartar, onions, tosazu, daikon, kimchi

HAUSKRÄFTA - *tataki, yuzu, rättika, vetegräs*
Langoustine - tataki, yuzu, radish, wheatgrass

TRYFFEL - *dumpling, miso, nashipäron, edamame*
Truffle - dumpling, miso, nashi pear, edamame

LAMM - *robata, svartrot, korogi, romanesco*
Lamb - robata, salsify, korogi, romanesco

MELON - *cocktail, kokos, granatäpple*
Melon - cocktail, coconut, pomegranate

CHOKLAD - *fondant, havtorn, five spice*
Chocolate - fondant, sea buckthorn, five spice

MOCHI

Första sittning 790 kr
Andra sittning 990 kr

DRYCKESPAKET

SOMMELIER CHOICE 600

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