

BOHO HOUSE



NEW YEARS MENU



DINNER IN THE RESTAURANT
1195,-

CURED HALIBUT: green apple | yoghurt leche de tigre | pea shoots

LÖJROM: smoked potato | beurre blanc | pickled shallot | chives

FLOWER SPROUTS: kimchi mayo | kimchi sesame

DUCK BREAST: caramelized celery purée | baked pear | pumpkin seeds | chervil | parsnip

MONT D'OR: bread | accompaniments

WINTER DESSERT

DINNER IN THE BAR
750,-

CURED HALIBUT: green apple | yoghurt leche de tigre | pea shoots

FLOWER SPROUTS: kimchi mayo | kimchi sesame

DUCK BREAST: caramelized celery purée | baked pear | pumpkin seeds | chervil | parsnip

WINTER DESSERT

WINE PAIRING
1000,-



BOHO HOUSE



CHRISTMAS MENU



3-COURSE MENU 995,-

CURED HALIBUT: green apple | yoghurt leche de tigre | pea shoots
DUCK BREAST: caramelized celery purée | baked pear | pumpkin seeds | chervil | parsnip
HOUSE RICE PORRIDGE: coconut | cherry | almonds

5-COURSE MENU 995,-

FLOWER SPROUTS: kimchi glaze | kimchi mayo | kimchi sesame
CURED HALIBUT: green apple | yoghurt leche de tigre | pea shoots
CHRISTMAS POTATOES: lőjrom | beurre blanc | pickled onion
DUCK BREAST: caramelized celery purée | baked pear | pumpkin seeds | chervil | parsnip
HOUSE RICE PORRIDGE: coconut | cherry | almonds

5 / 7 / 9-COURSE SHARING 695,- / 895,- / 1095,-

Chef's choice



We also offer regular menu for small groups

