

# Sommarmeny 2024

## (Period: 1:a Juni - 31 Augusti)

Kolla dokumentet "Menyval Sommar 2024" = Endast Större sällskap / Konferens

\* = Wärdshuspaket "WPK" (3-rätters).

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### Snacks:

Marconamandlar. **55:-**

Marinerade oliver. **55:-**

### Förrätter:

Vegansk ramen med rökt tofu, kokos, sesam & koriander. Serveras med rostad levainbröd.

**180/255:- \***

Svensk burrata med sockerstekta tomater, basilika & balsamicoreduktion. **195:- \***

Toast skagen med rödlök, citron, dill & löjrom. **235/295:- \***

Lerpottasill gjord på matjessill med ägg, rödlök, dill, gräslök & brynt smör. **195/235:- \***

Skärgårdsplanka med variation på chark, sotad levainbröd, marinerade oliver & saltorkade tomater. **285:-**

### Sallader:

Grön sommarsallad på maché & spenat med pistagepesto, haricots verts, sockerärter, sparris, pumpafrö, solrosfrö, fior di latte samt grillad lime.

**275:-**

Caesarsallad med grillad kyckling, sidfläsk, parmesan & krutonger. **285:-**

Caesarsallad med räkor, parmesan & krutonger. **295:-**

### Varmrätter:

Sparrisrisotto med ruccola, balsamico reduktion, picklad lök, salladslök & parmesan. **255:- \***

Smörbakad röding med rotselleripuré, rostad spetskål, mandlar, forellrom & citronsås. **325:-**

Fisk & skaldjursgryta (tomatbaserad) med saffran, krutonger & aioli. **325:- \***

Köttbullar med potatispuré, gräddsås, rårörda lingon & pressgurka. **285:- \***

Ryggbiff med pommes frites, rödvinssås, dragonmajonnäs & tomatsallad. **395:- \***

**Tillbehör:**

Romansallad med cherrytomater, rödlök & cherrylvinaigrette. **45:-**

Pommes frites. **55:-**

Aioli. **25:-**

Dragonmajonnäs. **25:-**

Pommes frites med valfri sås. **65:-**

**Dessertes:**

Jordgubb. **135:- \***

Färska jordgubbar med vaniljglass, jordgubbscoulis & krossade maränger.

Blåbär. **145:- \***

Toscakaka med vaniljglass, blåbärscoulis, havrecrumble & färska blåbär.

Choklad. **155:- \***

Chokladsockerkaka med chokladglass, hjortronkompott & havtornsås.

Ostbricka. **205:-**

Ostbricka med fikonmarmelad, knäcke & färska vindruvor.

Chokladtryffel. **55:- \***

Glass/Sorbet. \*

1 kula. **35:-**

**Till Barnen:**

Pannkakor med vaniljglass & jordgubbssylt.

**95:-**

Köttbullar med potatispure, brunssås, rårörda lingon & pressgurka. **125:-**

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**(Engelska)**

## **Summer menu**

**Snacks:**

Marcona Almonds. **55:-**

Marinated Olives. **55:-**

**Starters:**

Vegan ramen with smoked tofu, coconut, sesame & coriander. Served with roasted levain bread.

**180/255:-**

Swedish burrata with sugar pan-fried tomatoes, balsamico reduction & basil. **195:-**

"Toast skagen" with red onion, lemon, dill & bleak roe. **235/295:-**

Swedish herring served with boiled potatoes, egg, red onion, dill, chives & browned butter.

**195/235:-**

Charcuteries with charred levain bread, marinated olives & sun dried tomatoes. **275:-**

**Salads:**

Green summer salad with spinach, asparagus, pistachio, haricots, pumpkin seeds, sunflower seeds, fior di latte & grilled lime. **275:-**

Caesar salad with shrimps, parmesan cheese & croutons. **295:-**

Caesar salad with grilled chicken, pork belly, parmesan & croutons. **285:-**

**Main courses:**

Asparagus risotto with rucola, balsamic reduction, pickled onion, spring onion & parmesan.

**255:-**

Butter-baked arctic char with celeriac pureé, roasted cabbage, almonds, trout roe & lemon sauce. **305:-**

Fish & seafood stew (tomato based) with saffron, aioli & croutons. **325:-**

Swedish meatballs with potato purée, brown sauce, lingonberries & pickled cucumber. **285:-**

Strip loin with french fries, red wine sauce, tarragon mayonnaise & tomato salad. **395:-**

**Sides:**

Green salad with cherry tomatoes, red onion & cherry vinaigrette. **45:-**

French fries. **55:-**

Aioli. **25:-**

Tarragon mayonnaise. **25:-**

French fries with optional sauce. **65:-**

**Desserts:**

Strawberry. **135:-**

Strawberries with vanilla ice cream, strawberry coulis & meringues.

Blueberry. **145:-**

Tosca cake with vanilla ice cream, blueberry sauce, oat crumble & fresh blueberries.

Chocolate. **155:-**

Chocolate cake with chocolate ice cream, cloudberry compote & sea buckthorn sauce.

Cheese platter. **205:-**

Served with cracker, fig marmalade & fresh grapes.

Chocolate truffle. **55:-**

Ice cream/Sorbet.

1 Scoop. **35:-**

**For the children:**

Pancakes with vanilla ice cream & strawberry jam.

**95:-**

Swedish Meatballs with potato purée, brown sauce, lingonberries & pickled cucumber. **125:-**