

À LA CARTE

served in the à la carte restaurant from 5 p.m.

STARTERS

MUSHROOM RISOTTO 13.90 €

Chanterelle risotto with parmesan, served with pickled chanterelles, goat cheese, smoked almonds and white balsamic reduction with a taste of rosemary (G, L, V)

TOAST SKAGEN 13.90 €

Hand peeled prawns mixed with mayonnaise, dill and red onion on toast, topped with whitefish roe (L)

GREENSHELL MUSSELS 13.90 €

Greenshell mussels gratinated with parmesan cheese, dark roasted sesame seed oil and ginger, served with crushed peanuts and tossed glass noodles with pac choi, sweet peas, carrots, coriander and pickled chili (L)

DUCK BREAST 14.90 €

Seared french duck breast with a foie gras mousse, pumpkin purée, black garlic mayonnaise, apple balsamic vinegar and sourdough crostini (L)

DESSERTS

BLONDIES 14.50 €

White chocolate brownie with blueberries and lemon, served with blueberry ice cream and an elderflower and white chocolate ganache (L)

BAVAROISE 13.90 €

Vanilla bavaroise with caramelized apples from Tjudö, cinnamon and apple compote and rye bread crumbs with cardamom

CHOCOLATE FONDANT 14.50 €

Warm chocolate fondant with vanilla and brownie ice cream, bailey's mousse and caramelized chocolate

ICE CREAM OR SORBET 4.50 €/scoop

We make different sorts of homemade ice-cream and sorbets, please ask your waiter for the flavours available tonight (G)

CHOCOLATE PRALINES 2.90€/piece

Delicious pralines with different flavours, ask your waiter for the flavours available tonight (G)

G = gluten free L = low in lactose
M = non-dairy V = vegetarian dish

MAIN COURSES

BAKED CELERIAC 23.00 €

Roasted Jerusalem artichoke served with a Jerusalem artichoke purée, confit beetroots, burnt onions, grilled raddichio, smoked garlic, crushed walnuts and red wine gravy (G, M, V)

HALIBUT 33.50 €

Seared halibut with butter braised mushrooms, pork belly and peas, served with sandefjord sauce and potato purée (G)

ARCTIC CHAR 31.50 €

Braised arctic char served with homemade tagliatelle, red king crab, lobster sauce, parmesan and an apple and fennel slaw (L)

SECRETO IBERICO 32.90 €

Grilled secreto Iberico served with a tomato and chorizo flavoured red wine gravy, braised brussels sprouts with chorizo and onions, smoked tomato and pepper crisp and roasted potatoes tossed with herbs (M)

FILLET OF BEEF 34.90 €

Grilled fillet of beef from Åland, served with braised mini carrots, spinach, pork belly, oxtail gravy, garlic butter black and white and potatoes au gratin (G, L)

CHEESE

CHÈVRE CHAUD 13.90 €

Baked goat cheese with honey on roasted brioche with balsamic syrup and honey roasted nuts (L)

