

# LUNCH

À LA CARTE DJURGÅRDSBRUNN | SPRING & SUMMER 2017

## STARTERS

- NORRØNA MATJESILL**.....135  
with chive crème, red onion, västerbotten cheese and boiled new potato
- TOAST SKAGEN**.....160  
with lemon, topped with bleak roe
- BLEAK ROE**.....190  
Potato terrine, chive crème and red onion
- BURRATINA**.....145  
tomato salad with semi-dried tomatoes, olive oil and herbs

## DAILY SPECIAL

Are always 125 sek

MONDAY

### QUENELLES OF VEAL

with green peas, cream suace and cured cucumber

TUESDAY

**CLOSED**

WEDNESDAY

**CLOSED**

THURSDAY

### STEAMED COD

with chopped eggs, parsley sauce & boiled new potatoes

FRIDAY

### LOW TEMPERED PRIME RIB

with pickled onions, bacon, mushroom and red wine sauce

## IN BETWEEN MEALS DISHES

- BRUNNEN'S CLASSIC SHRIMP SANDWICH**.....235  
with mayonnaise, pickled cucumber, boiled egg and topped with bleak roe
- CURED SALMON**.....175  
fingerling potato, baby spinach and a cider vinegar- & mustard crème
- BRUSCHETTA (VEG)**.....180  
with burrata, baked tomatoes & roasted garlic crème
- BRUNNEN'S SHRIMP SALAD**.....245  
with asparagus, avocado, mayonnaise, boiled egg & Rhode Island dressing
- BRUNNEN'S FLATBREAD (VEG)**.....165  
mozzarella, baked tomato, roasted peppers, scallions, basil and a balsamic reduction

## MAIN COURSES

- CLASSIC MEATBALLS**.....195  
with cream sauce, preserved lingonberries, pickled cucumber and potato purée
- VEAL SCHNITZEL**.....265  
Butter tossed seasonal vegetables with gremolata and marsala sauce
- OVEN BAKED ARCTIC CHAR**.....255  
Variation on cauliflower with scallions, herbs and beurre noisette
- STONE OVEN BAKED LEEKS (VEG)**.....185  
with carrots, beurre noisette, turnip mayonnaise and kavring crumbs

## DESSERT

- PUFF PASTRY**.....125  
with seasonal berries, whipped cream and vanilla sauce
- CHOKLADKAKA**.....120  
with mint crème, strawberry compote and whipped cream
- VANILLA ICE CREAM**.....95  
with fresh berries of the day
- DARK CHOCOLATE TRUFFLE**.....35