

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