

EVENING MENU

À LA CARTE | DJURGÅRDSBRUNN | AUTUMN 2017

STARTERS

ROASTED CELERIAC SOUP 125

with mushroom cream cheese and croutons

BLACKENED SALMON 165

with trout roe, pickled red onion, lemon crème, kavring crumbs and dill oil

BEEF CARPACCIO 169

with pickled mustard seeds, parmesan, baked tomato and rucicola crème

MAIN COURSES

DUCK BREAST 270

with roasted turnip purée, deep fried leeks and lemon gravy

BLACKENED COD LOIN 305

with braised endive, olive gravy, beluga lentils ragu and herb salad

GRILLED VEAL TRI TIP 259

with baked tomatoes, deep fried sage, bearnasie and french fries

GNOCCHI 245

with tomato vinaigrette, baked portabello, pickled butternut pumpkin, deep fried sage and parmesan froth

DESSERTS

WHIPPED RASPBERRY PANNACOTTA 130

with freeze dried raspberries, white chocolate and liquorice

MOCCA SEMIFREDDO 115

with caramelized walnuts and mascarpone crème with vanilla and rum

ICE CREAM OR SORBET 35

one scoop of ice cream or sorbet

CHOCOLATE TRYFFLE 35

CHOCOLATE BALL 35

IF YOU HAVE ANY ALLERGY AND WANT A MORE DETAILED INFO REGARDING OUR FOOD, PLEASE ASK YOUR WAITER.