

# EVENING MENU

À LA CARTE | DJURGÅRDSBRUNN | WINTER 2018

## STARTERS

### BEETROOT SOUP 125

with goat cheese cream and roasted pumpkin seeds

### TUNA CARPACCIO 169

with chili mayo, soy pickled mushroom, onion and sugar pea salad

### GRATED RADISH 144

with chili mayo, soy pickled mushroom, onion and sugar pea salad

## MAIN COURSES

### POACHED COD 305

with browned butter, hazelnut, salad on potato and Jerusalem artichoke, kale and caramelized onion mayo

### TRI TIP ON VEAL 259

with tarragon butter, salad in roasted pumpkin, potato, red onion and spinach

### KARL JOHAN MUSHROOM RISOTTO 235

with fried artichoke, artichoke foam and oyster mushroom

## DESSERTS

### COCONUT SEMIFREDDO 116

with rum marinated fruit and roasted coconut

### CHOCOLATE CREAM 129

with raspberry compote, candid nuts and cookie crumbles

### ICE CREAM OR SORBET 35

one scoop of ice cream or sorbet

### CHOCOLATE TRYFFLE / CHOCOLATE BALL 35

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