



A LA CARTE

DJURGÅRDSBRUNN MAY - AUGUST 2018

SLIDERS & SMALL DISHES

STEAMBUN SLIDER 85

with tuna, kimchi, mayonnaise and coriander

BRIOCHE SLIDER 75

with chuck roll, chipotle mayonnaise and roasted onion

BRIOCHE SLIDER 75

with pulled pork, coleslaw and herbs

ALL THREE WITH FRENCH FRIES 215

STARTERS

FOIE GRAS 165

with crispy green salad, crutons and apricot dressing

BREAK ROE LANGOS 198

with smetana, red onion, chives, lemon and dill

DEEP FRIED GOAT CHEESE 119

with a small green salad, almond and a shallot vinaigrette

CHARCUTERIES 185

the evenings three chosen charcuteries, aged cheese, olives and artichoke

SALADS

BRUNNEN'S SHRIMP SALAD 265

with baked egg, avocado, tomato, pickled cucumber, radish and oyster mayonnaise

GRILLED TUNA 245

with caesar salad, baked tomato and pickled red onion

MAIN COURSES

ASPARAGUS & ARTICHOKE 248

with summer vegetables, string beans and truffle foam

STEAMED COD 275

with browned anchovy butter, horseradish, baked egg, potatoes, spinach and dill

GRILLED CORNFED CHICKEN 235

with olives, gremolata gravy, creamy lemon polenta and spinach salad

GRILLED BEEF 295

with baked tomato, asparagus, bearnaise sauce and french fries

MEATBALLS FOR THE PEOPLE 195

the evenings meatballs with potato purée, cream gravy, lingonberry and pickled cucumber

FLAT BREAD 165

with aged hard cheese, olives, asparagus, baked tomato and herbs

DESSERTS

STRAWBERRIES 135

with basil ice-cream and crushed meringues

MILK CHOCOLATE CREMÉ 115

with rhubarb- & lemon compote and cookie crumbs

BLUEBERRY "PIE" 98

with cardamom ice-cream and maple syrup

TWO PIECES OF CHEESE 145

with marmalade and crispy nut bread

ICE-CREAM & SORBET 35 (PER SCOOP)

ask the staff about the evenings flavours

CHOCOLATE TRUFFLE 35

COCONUT BALL 35

djurgårdsbrunn
bar & restaurang