

LUNCH

DJURGÅRDSBRUNN MAY - AUGUST 2018

STARTERS

SKAGEN 175 / 235
with grilled levain & lemon

DEEP FRIED GOAT CHEESE 119
with green salad, almond & shallot vinaigrette

CHARCUTERIES 185
three chosen charcuteries, aged cheese, olives
& artichoke

SIDES

FRENCH FRIES 45/55
choose with dip

AVOCADO 35/55
whole or half

SMALL GREEN SALAD 45

TOMATO SALAD 55
with pickled onion & shallot vinaigrette

SMALL BOWL OF NEW POTATO 45
with dill & melted butter

SALADS

BRUNNEN'S SHRIMP SALAD 265
with baked egg, avocado, tomato, pickled cucumber,
radish & oyster mayonnaise

GRILLED TUNA 245
with caesar salad, baked tomato & pickled red onion

MAIN COURSES

STEAMED COD 275
with browned anchovy butter, horseradish,
baked egg, potatoes, spinach & dill

GRILLED CORNFED CHICKEN 235
with olives, gremolata gravy, creamy lemon polenta
& spinach salad

MEATBALLS FOR THE PEOPLE 195
today's meatballs with potato purée, cream gravy,
lingonberry & pickled cucumber

FLAT BREAD 165
with aged hard cheese, olives, asparagus,
baked tomato & herbs

DAILY LUNCH

135

MONDAY

"SKOMAKARLÅDA"
with beef, butter boiled leek, mushroom, bacon
& potato purée

TUESDAY

PORCETTA
with letntil boiled in red wine, dried olives, feta
cheese & rucola salad

WEDNESDAY

STEAMED WESTERN SEA FISH
with spinach, poached egg, lemon & boiled
potato

THURSDAY

GRILLED CHICKEN BREAST
with roasted garlic sauce, tarragon, white beans
& boiled potato

FRIDAY

LASAGNA
with grilled aubergine & rucola salad together
with tomato vinnigrette

WEEKLY VEGETARIAN

BUTTER SEARED GNOCCHI
with basil & tomato sauce, grilled zucchini &
blackened red onion

DESSERTS

STRAWBERRIES 135
with basil ice-cream & crushed meringues

MILK CHOCOLATE CREMÉ 115
with rhubarb- & lemon compote & cookie crumbs

TWO PIECES OF CHEESE 145
with marmalade & crispy nut bread

ICE-CREAM & SORBET 35 (PER SCOOP)
ask the staff about the evenings flavours

CHOCOLATE BALL 35
with coconut

CHOCOLATE TRUFFLE 35
DO YOU WANT TO KNOW EXACTLY WHAT'S IN
THE FOOD? ASK YOUR WAITER!