



A LA CARTE

DJURGÅRDSBRUNN MAY - AUGUST 2018

STARTERS

FOIE GRAS 165

with crispy green salad, crutons & apricot dressing

BREAK ROE LANGOS 198

with smetana, red onion, chives, lemon & dill

DEEP FRIED GOAT CHEESE 119

with a small green salad, almond & shallot vinaigrette

CHARCUTERIES 185

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

SLIDERS

STEAMBUN SLIDER 85

with tuna, kimchi, mayonnaise & coriander

BRIOCHE SLIDER 75

with pulled pork, coleslaw & herbs

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

ASPARAGUS & ARTICHOKE 248

with summer vegetables, string beans & truffle foam

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

GRILLED BEEF 295

with baked tomato, asparagus, bearnaise sauce & french fries

MEATBALLS FOR THE PEOPLE 195

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

FLAT BREAD 165

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

DESSERTS

STRAWBERRIES 135

with basil ice-cream & crushed meringues

MILK CHOCOLATE CREMÉ 115

with rhubarb- & lemon compote & cookie crumbs

BLUEBERRY "PIE" 98

with cardamom ice-cream & maple syrup

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!

