

À LA CARTE

MAY - AUGUST 2019

DJURGÅRDSBRUNN

A GREAT START

ONE GLASS OF CAVA NV VILLA CONCHI, CAVA, ESP.....	85
ONE GLASS OF CHAMPAGNE MUMM CORDON ROUGE.....	115
ONE GLASS NON-ALCOHOLIC CHAMPAGNE RICHARD JUHLIN.....	85

COCKTAILS

APEROL SPRITZ APEROL, CAVA, SODA.....	125
LIMONE SPRITZ LIMONCELLO, GINGER ALE, LEMON JUICE, SUGAR.....	125
MANGO PASSION ABSOLUT MANGO, PASSION FRUIT JUICE, LEMON JUICE, SUGAR, EGG WHITE.....	125
WHITE SANGRIA POME VERTE, CAVA, WHITE WINE, SUGAR, FRESH FRUIT.....	125
BRUNNENS GT HENDRICK'S GIN, ELDERFLOWER TONIC, CUCUMBER, LEMON.....	125



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SMALL COURSES

DEEP FRIED GREEN KALE 59
with Korean chili and flaked salt

SKAGEN TACO 95
with horseradish, dill and bleak roe

TUNA TACO 85
with crispy iceberg lettuce, tzatziki and feta cheese

ANCHOVY FRITTERS 75
with dill mayonnaise and pickled red onion

MARINATED OLIVES 49

STARTERS

MARINATED BLACKENED BEEF 139
with grilled tomato, tarragon fresh cheese and
crispy leek

BLACKENED ASPARAGUS 125
with ramson mayonnais, smoked almonds and
watercress

THE KITCHEN'S CHOICE OF CHARCUTERIES 170
with marinated olives and preserved cheese

DILL AND GARLIC GRATINATED LANGOUSTINE 189
with grilled levain bread

SKAGEN MIXTURE HALF 198/WHOLE 297
with bleak roe and grilled levain bread

SALADS

GRILLED TUNA 229
with kimchi mayonnais, grated cabbage, spring onion,
coriander, tomato and deep fried glass noodles

FETA CHEESE SALAD 219
with grilled avocado, olives, blackened lemon, tomato,
red onion, oregano and tzatziki

Do you want to know exactly whats in your food?
Ask your waiter and we will tell you more.

MAINS

BAKED CHAR 259

with trout roe, foamy white wine gravy, sugar peas salad
with spinach and scallion vinaigrette and
crushed potatoes with butter and dill

CRISPY DEEP FRIED CHICKEN 195

with deep fried potatoes, tangy caper and
parmesan emulsion and grilled gem salad

VARIATION ON BROCCOLI 209

with potato purée flavoured with fermented garlic, roasted
quinoa and port wine reduction

GRILLED BEEF CALF 289

with stone oven baked ox marrow, baked tomato salad, french
fries and bearnaise sauce

MEATBALLS FOR THE PEOPLE 195

tonight's meatballs with potato purée, cream sauce,
preserved lingon berries and pickled cucumber

PLATE DE JOUR

Ask your waiter about the daily special and price

SIDES / ACCOMPANIMENTS

FRENCH FRIES 55

with bearnaise sauce

AVOCADO HALF 45/WHOLE 59

with roasted garlic and chili oil

SMALL GREEN SALAD 45

TOMATO SALLAD 55

DESSERTS

DEEP FRIED DONUTS 119

with rhubarb, vanilla cream and maple syrup

ECLAIR 145

with dark chocolate cream, pistachio ice cream
and raspberry

STRAWBERRY TARTLETTE 135

with vanilla crème and meringue

CRÈME BRULÉ 98

CHOCOLATE TRUFFLE 35

COCOLATE BALL 35

COFFE & AVEC

COFFEE FRÅN JOHAN & NYSTRÖM

COFFEE 38

ESPRESSO - SINGLE/DUBBLE 32/38

CAFFÉ LATTE 48

CAPPUCCINO 38

TEA 38

earl gray, orange and mint, roobios, elderflower and apple

ROM

DIPLOMATIO RESERVA MANTUANO 27/CL

ZACAPA 23 Y 44/CL

WHISKEY

JAMESON 22/CL

FOUR ROSES SINGEL BARREL 32/CL

ARDBERG 37/CL

COGNAC/CALVADOS

GRÖNSTEDTS V.S.O.P 26/CL

GRÖNSTEDTS V.S. 26/CL

TORRES 10 20/CL

BOULARD CALVADOS 21/CL

TEQUILA

OLMECA ALTOS, 100% AGAVE 21/CL

GRAPPA

MASI GRAPPA DI AMARONE 26/CL