

# À LA CARTE

SEPTEMBER - NOVEMBER 2019

## DJURGÅRDSBRUNN

### A GREAT START

#### ONE GLASS OF CAVA

NV VILLA CONCHI, CAVA, ESP.....105

#### ONE GLASS OF CHAMPAGNE

NV PERRIER JOUËT, FRA.....135

#### ONE GLASS OF NON-ALCOHOLIC CHAMPAGNE

RICHARD JUHLIN.....95



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## STARTERS

### **BAKED YELLOW BEET 135**

with spiced honey glaze, herb salad, crispy levian bread, turnip mayonnaise flavoured with juniper berry and rosemary

### **CARPACCIO ON DILL MARINATED SIRLOIN STEAK 155**

with tangy red onion mayonnaise, grated champignon, brioche crisp and frisé and dill salad

### **SPICE-BLACKENED LOIN OF SALMON 145**

with roasted cauliflower purée, crispy cauliflower and spiced green tomato

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## MAIN COURSES

### **MUSHROOM FILLED PORCHETTA 255**

with potato purée, port wine jus, baked onion and deep-fried kale

### **DUCK BREAST 295**

with salad on brussels sprouts and roasted walnuts, black currant jus, roasted Jerusalem artichoke and black currant jelly

### **BEETROOT RISOTTO 255**

with deep-fried goat cheese, beetroot crisp, beetroot sprouts and parmesan foam

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## DESSERTS

### **CHURROS 110**

with whipped cloudberry pannacotta and grapefruit granité

### **BUTTER-BAKED AUTUMN APPLE 115**

with fudge sauce, spiced brioche crisp and lemon sorbet

### **MOCCA SEMIFREDDO 95**

with caramelized white chocolate and preserved blackberries

### **CHOCOLATE TRUFFLE 35**

### **CHOCOLATE BALL 35**

DO YOU WANT TO KNOW EXACTLY WHAT EACH DISH CONTAINS?  
ASK YOUR WAITER AND WE WILL TELL YOU MORE.