

À LA CARTE

JANUARY - APRIL 2020

DJURGÅRDSBRUNN

A GREAT START

SUNNY LEMONADE

COINTREAU, APEROL, LEMON, SUGAR & TONIC.....105

O.P. ANDERSSON ORGANIC AQUAVIT COCKTAIL LEMON & NETTLES

AQUAVIT, LEMON & NETTLES.....95

BLOOD ORANGE FIZZ

COINTREAU BLOOD ORANGE, LIME, SODA & FRUIT.....115

THE ST.GERMAIN COCKTAIL

ST.GERMAIN, CAVA, SODA & LEMON.....125

NUTTY NEGRONI

GIN, WALNUT INFUSED SWEET VERMOUTH & CAMPARI.....125



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STARTERS

SMALL SKAGEN MIXTURE ON RYE BREAD 165
with crispy cucumber, salad and horseradish

ROASTED JERUSALEM ARTICHOKE SOUP 130
with mushroom duxelle and herbs

CHÈVRE CHAUD 125
with prosciutto and crispy green salad

MAINS

BEEF CHEEK BEOUF 235
with smoked pork belly, sherry braised onions and
potato puree flavoured with roasted garlic

WHOLE ROASTED TENDERLOIN 325
with french fries, sauce bearnaise, baked tomato
and haricot vert

BAKED CHAR 295
with sautéed dill butter, potato puree and butter tossed
sugar peas and spinach

CREAMY MUSHROOM RISOTTO 195
with crispy celeriac and parmesan

DESSERT

BUTTER FRIED SPONGE CAKE 95
with forrest berries compote and
chef Moberg's lemon curd

BAKED CHOCOLATE 125
with vanilla creme cheese and raspberries

CRÈME BRÛLÉE 95

CHOCOLATE TRUFFLE 35

CHOCOLATE BALL 35

Do you have allergies or want to know exactly what's in the food?
Ask your waiter!