

# À LA CARTE

MAY - AUGUST 2020

## DJURGÅRDSBRUNN

### A GREAT START

#### ONE GLASS OF CAVA

BODEGAS VILLA CONCHI CAVA BRUT SELECCION VEGAN.....115

#### ONE GLASS OF CHAMPAGNE

NV LAUNOIS CUVÉE RÉSERVÉE GRAND CRU  
BDB BRUT VEGAN.....145

#### ONE GLASS OF NON-ALCOHOLIC CHAMPAGNE

RICHARD JUHLIN.....95

### COCKTAILS

#### DJURGÅRDSPOLITAN.....139

VODKA, COINTREAU, LIME, CRANBERRY JUICE &  
SPARKLING WINE

#### SOMMAR HIGBALL.....139

CUCUMBER INFUZED GIN, ST:GERMAIN, LEMON,  
RASPBERRY SYRUP & SODA WATER

#### DAMA BLANCA.....139

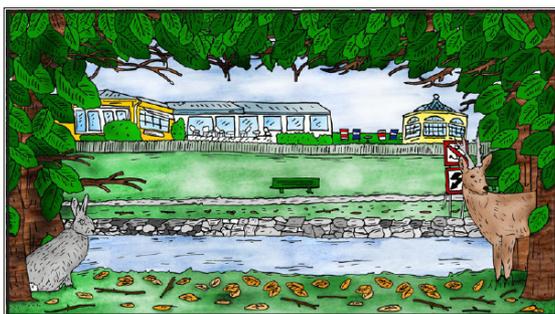
PEACH INFUZED TEQUILA, LIME, AGAVE,  
CRANBERRY & SPARKLING WINE

#### RHUBARBER FIZZ.....139

COINTREAU BLOOD ORANGE, APEROL, LIME, RHUBARB  
SYRUP, GRAPE & SODA WATER

#### GINGER 43.....139

LICOR 43, GINGER ALE & LIME



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## SMALL BITES

### **POMMES ALUMETTE 75**

with whipped crème fraîche, bleak roe, red onion and dill

### **SWEDISH SUMMER CROQUETS 55**

with new potatoes, dill and anchovies

### **ANCHOVY FRITTERS 65**

with dill mayonnaise and pickled red onion

### **ALMONDS 59**

with lemon and salt

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## STARTERS

### **SKAGEN HALF 165/WHOLE 265**

on rye bread with bleak roe and horseradish

### **ASPARAGUS 115**

with cress pannacotta, vinegar cooked apple and tangy fennel

### **CHARCUTERIES 150**

with prosciutto, mortadella and salami with marinated olives and aged cheese

### **GRAVAD & BLACKENED TENDERLOIN 119**

with fried capers, pickled mustard seeds, roasted beetroot crème and gravad egg yolk

### **ROSEMARY GRAVAD SALMON 135**

with olive emulsion, grapefruit and frissé salad

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## SALADS

### **GARDEN SALAD 195**

with roasted broccoli, candid walnuts, white balsamico and orange vinaigrette

### **BRUNNEN'S CAESAR SALAD 225**

with panko fried chicken fillets, crutons, parmesan and baked-tomatoes

### **broccoli instead of chicken 215**

## MAIN COURSES

### **BLACKENED COD 259**

with mashed new potatoes, browned truffle butter,  
peccorino and crispy sugarsnaps

### **GRILLED CORNFED CHICKEN 229**

with lemon polenta, tomato jus and spinach salad

### **FLATBREAD BIANCO 195**

with västerbotten cheese, asparagus, herb- & spinach salad  
and lemon almonds

### **add bleak roe 75**

### **GRILLED VEAL 245**

with café de paris butter, crushed- & fried new potatoes,  
roasted spring carrots and herb salad

### **MEATBALLS FOR THE PEOPLE 195**

classic meatballs with potato purée, cream sauce, preserved  
lingonberries and pickled cucumber

### **WHOLE ROASTED TENDERLOIN 295**

with baked tomato, string beans, french fries and bearnaise

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## SIDES

### **FRENCH FRIES 50**

with bearnaise

### **AVOCADO 45**

with japanese mayonnaise and roasted garlic- & chili oil

### **SMALL GREEN SALAD 39**

with grated radish, red onion and cucumber

### **TOMATO SALAD 50**

with tangy red onion, basil and deep-fried capers

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## DESSERT

### **RUM DRENCHED SPONGE CAKE 99**

with grilled pineapple sorbet with roasted coconut sand  
and candied lime

### **MILK CHOCOLATE PANNACOTTA 105**

with chocolate crumbles, raspberry meringue and caramelised  
white chocolate crème

### **GRILLED BRIOCHE 119**

with strawberries, tangy yoghurt ice-cream "honeycomb"  
and mint syrap

### **SWEDISH SUMMER 145**

strawberries and vanilla ice-cream

### **CRÉME BRULÉE 95**

### **CHOCOLATE TRUFFLE / CHOCOLATE BALL 35**