

À LA CARTE

SEPTEMBER - NOVEMBER 2020

A GREAT START

ONE GLASS OF CAVA

Bodegas Villa Conchi Cava Brut Seleccion Vegan.....115

ONE GLASS OF CHAMPAGNE

Nv Launois Cuvée Réserve Grand Cru

Bdb Brut Vega.....145

ONE GLASS OF NON-ALCOHOLIC CHAMPAGNE

Richard Juhlin.....95

COCKTAILS

SPANISH LOVER.....139

Torres Brandy, Licor 43, Lemon, Pernod, Angostura Bitters

MARTINI SMASH.....139

Vermouth, Mint, Lemon and Sugar

MARTINI 46.....139

Monkey 46, Vermouth and Olives

CHAMPAGNE COLLINS.....139

Gin, Champagne syrup, Lemon and Sparkling wine

GRINGO.....139

Tequila Blanco, Grand Mariner, Lime, Agave syrup
and peach purée



APERITIVO SPRITZ.....105/455

JACOB'S CREEK APERITIVO SPRITZ HAVE A BASE MADE OF SPARKLING WINE MADE ON GLERA GRAPE. THE REFRESHING, SPARKLING DRINK HAS A TASTE OF BLOOD ORANGE WITH CAREFULLY SELECTED TASTES FROM THE VEGETABLE KINGDOM SUCH AS CINCHONA AND SWEET ROOT LICORICE EXTRACT. THE END RESULT BECOME TASTEFUL WITH FEATURES OF BITTER SWEET CITRUS.



djurgårdsbrunn
bar & restaurang

À LA CARTE

STARTER

- DJURGÅRDSBRUNN'S MUSHROOM TOAST**.....145
creamy autumn mushroom served with roasted brioche bread, västerbotten cheese crisp and chive
- SMOKED CHEEK OF MONKFISH**.....125
served with roasted cauliflower soup, trout roe and roasted pumpkin seeds
- CONFIT DUCK THIGH**.....125
served with roasted garlic purée, port wine foam and savoy cabbage
- SKAGEN TOAST**.....165
skagen mixture served on roasted brioche bread with bleak roe, lemon and dill
-

MAIN

- GRILLED TENDERLOIN MEDALLIONS**.....295
served with tomato salad, café de paris butter and potato gratain
- FISH- AND SEAFOOD CASSEROLE**.....275
catch of the day served with a casserole, croutons and aioli
- BUTTER FRIED CORN FED CHICKEN BREAST**.....235
served with red wine sauce, smoked bacon and champignon hash and potato purée
- DEEP FRIED ORGANIC TOFU**.....225
served with a salad on butternut squash and lima bean, preserved cheddar and mayonnaise on champagne vinegar
-

DESSERT

- CHOCOLATE PARFAIT**.....125
served with caramellized nuts, blackberries and vanilla crème fraiche
- ALMOND CAKE**.....115
served with tart apple sorbet, madeira syrup and salt roasted almond crumbs
- LEMON AND MERINGUE PIE**.....125
with raspberries and shiso cress
- CHOCOLATE TRUFFLE**.....40
flavoured with sea buckthorn
- CHOCOLATE BALL**.....35
Bockholmengruppen's classic chocolate ball