

# Brasseriet

## Menu 1

590.00.-

### **PICKLED HERRING FROM NORRØNA**

Smoked sour cream, Pickled turnip, Västerbotten cheese, Deep-fried potatoes, Swedish apple

### **SPICE FRIED LAMB RIB-EYE**

Roasted egg plant, Tahini, Roasted garlic, Frozen feta cheese, Water cress

### **JERUSALEM ARTICHOKE**

Blackcurrant, Salt roasted macadamia nuts, Wood sorrel

### **KAFFE/TEA**

## Menu 2

590.-

### **MUSHROOM, MUSHROOM AND MUSHROOM!**

Raw, Creamy, Dried, Deep-fried, Roasted mushroom served with mushroom stock flavoured with sherry

### **POACHED HADDOCK**

Crème, Chips and roasted Jerusalem artichoke, Blue mussel sauce flavoured with algas

### **BAKED CHOCOLATE**

Pickled cloudberries, Cold milk, Rye bread, Punch

### **KAFFE/TEA**

If you have any questions regarding the ingredients or allergies please do not hesitate to ask our staff.