

galleriet

Summer menu

STARTERS

FRESH SCHRIMPS

Aioli, toast, lemon

Full size 295:- | Half size 195:-

GÖRVÄLN TOAST

Shrimp, crayfish tails, mayonnaise, dill
horseradish, pickled red onion

Full size 275:- | Half size 185:-

BEEF CARPACCIO

Dragon mayonnaise, smoked almonds,
grated Havgus cheese, potato chips,
vinegar cooked onions 185:-

BURRATA

Compressed watermelon, olive oil,
glazed pistachios, beans, mint 165:-

SCALLOP

Gremolata, yoghurt, pickled carrot
cucumber, panko 175:-

SNACKS

MARCONA ALMONDS 45:-

CRISPS 35:-

OLIVES 45:-

MARINATED ARTICHOKE 55:-

DEEP FRIED NEW POTATOES WITH
HERB MAYONNAISE 65:-

CRISPS TOPPED WITH BLEAK ROE 165:-

CHARCUTIERS FOR TWO 295:-

MAINS

BAKED CHAR

Creamy potato salad, cucumber, carrots,
radishes, dill, chives 295:-

GRILLED SIRLOIN STEAK

Fried potatoes, herb mayonnaise, tomatoes,
vinegar jus 315:-

STEAMED COD

Creamed clam bouillon, black cabbage butter,
carrot, turnip, radish, new potatoes, croutons,
dill 315:-

SWEDISH MEATBALLS

New potatoes, lingonberries,
pickled cucumber, cream sauce
Full size 210:- | Half size 105:-

GRILLED BABY GEM SALLAD

Soy roasted cashews, lemon mayonnaise,
marinated artichoke, grated Havgus cheese,
pickled green tomato, fried potatoes, 195:-

galleriet Summer menu

DESSERTS

FRESH STRAWBERRIES

Strawberry ice cream, strawberries, boiled rhubarb, vanilla crumble 125:-

CRÈME BRÛLÉE 105:-

OUR 4 COURSE MENU

695:-

BURRATA

Compressed watermelon, olive oil,
glazed pistachios, beans, mint

BEEF CARPACCIO

Dragon mayonnaise, smoked almonds,
grated Havgus cheese, potato chips,
vinegar cooked onions

BAKED CHAR

Creamy potato salad, cucumber, carrots,
radishes, dill, chives

FRESH STRAWBERRIES

Strawberry ice cream, strawberries, boiled rhubarb,
vanilla crumble

