

## **MENU**

## **AUTUMN MENU**

These menus are served to the entire party

### **BIRCH SMOKED HADDOCK LOIN**

Pickled prawns, currants and cabbage with prawn butter

### **VEAL SWEETBREADS WITH MUSHROOMS SHAVINGS**

Dry cured brisket with chicken jus, green juniper berries and wood sorrel

### **PORK NECK**

Swedish chanterelle mushrooms with crispy garlic and roasted hazelnuts

### **ROSEHIP FROM UGGLARP**

Rosemary ice cream and browned butter with almonds and chervil

635 sek / 77 € per person

Drinks menu 525 sek / 64 € per person

## **IN SEASON**

These menus are served to the entire party

### **BIRCH SMOKED HADDOCK LOIN**

Pickled prawns, currants and cabbage with prawn butter

### **VEAL SWEETBREADS WITH MUSHROOMS SHAVINGS**

Dry cured brisket with chicken jus, green juniper berries and wood sorrel

### **THE GARDEN**

Beetroots from Gotland with liquorice and raspberry vinegar

### **VENISON FROM SMÅLAND**

Fire twig smoked tongue, elderberries and cabbage

### **BLUE CHEESE FROM PÅVERÅS DAIRY**

Late summer pears with rapeseed oil and macadamia nuts

### **WILD CHOCOLATE FROM BOLIVIA**

Dried chocolate with violets, black berries and sour cream sorbet

795 sek / 96 € per person

Drinks menu 695 sek / 84 € per person

*We reserve the right to change the menu*

**swedish taste™**

Restaurang | Matlagningsstudio | Konferens | Butik & kafe | Vinmarkiv | Catering

031-13 27 80 [www.swedishtaste.com](http://www.swedishtaste.com)

## MENU TASTE

These menus are served to the entire party

### NORWEGIAN SCALLOPS

Sliced autumn apple with ceps, lemon and iced cucumber

### BIRCH SMOKED HADDOCK LOIN

Pickled prawns, currants and cabbage with prawn butter

### VEAL SWEETBREADS WITH MUSHROOMS SHAVINGS

Dry cured brisket with chicken jus, green juniper berries and wood sorrel

### THE GARDEN

Beetroots from Gotland with liquorice and raspberry vinegar

### VENISON FROM SMÅLAND

Fire twig smoked tongue, elderberries and cabbage

### BLUE CHEESE FROM PÅVERÅS DAIRY

Late summer pears with rapeseed oil and macadamia nuts

### ROSEHIP FROM UGGLARP

Rosemary ice cream and browned butter with almonds and chervil

### WILD CHOCOLATE FROM BOLIVIA

Dried chocolate with violets, black berries and sour cream sorbet

995 sek / 120 € per person

Drinks menu 825 sek / 100 € per person

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## STARTERS

VEAL SWEETBREADS WITH MUSHROOMS SHAVINGS  
Dry cured brisket with chicken jus, green juniper berries and wood sorrel  
235 sek / 29 €

BIRCH SMOKED HADDOCK LOIN  
Pickled prawns, white currants and pointed cabbage with prawn butter  
210 sek / 25 €

NORWEGIAN SCALLOPS  
Sliced autumn apple with ceps, lemon and iced cucumber  
220 sek / 26 €

THE GARDEN  
Beetroots from Gotland with liquorice and raspberry vinegar  
165 sek / 20 €

## MAIN COURSES

LEMON SOLE BAKED WITH WINE  
Jerusalem artichoke with cocoa and truffles  
355 sek / 43 €

PORK NECK  
Swedish chantarell mushrooms with crispy garlic and roasted hazelnuts  
295 sek / 36 €

VENISON FROM SMÅLAND  
Fire twig smoked tongue, elderberries and cabbage  
385 sek / 45 €

DEEPFRIED FREE RANGE EGG  
Sea-buckthorn with carrot, lemongrass and ginger  
225 sek / 27 €

## DESSERTS

BLUE CHEESE FROM PÅVERÅS DAIRY  
Late summer pears with rapeseed oil and macadamia nuts  
125 sek / 15 €

WILD CHOCOLATE FROM BOLIVIA  
Dried chocolate with violets, black berries and sour cream sorbet  
125 sek / 15 €

ROSEHIP FROM UGGLARP  
Rosemary ice cream and browned butter with almonds and chervil  
125 sek / 15 €

*We reserve the right to change the menu*

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