

A la carte menu

Served from the 25th of September 2017

Starters

Garlic bread with arugula creme	54:-
Bruschetta tripple cheese Mozzarella , basil sauce and a spinage pesto	89:-
½ Saffron soup served with homemade bread	99:-
Herring plate Three kinds of herring, served with bread, butter, boiled potatoes & Västerbotten cheese price with optional snaps 3cl 166:-	96:-
Toast Skagen A Swedish westcoast classic served our way (prawn mixture with toasted bread)	115:-
Smoked salmon with dark rye bread crumbles, dill meringue, horseradish creme and shaved radish	108:-
Escargot Provencale 6 pcs of baked snails in garlic, parsley butter and white wine, served with homemade bread	126:-

Light bites

Caesar salad fresh salad with chicken, parmesan & crispy bacon	148:-
Pulled beef sandwich with chilimayo and caramelized onion	148:-

Pasta dishes

Vegetarian pasta Tortellini with asparagus and ricotta, walnut- and marjoram pesto	166:-
Salmon pasta	174:-

with crayfish tails in a creamy tomatoe and vodka sauce

Chicken pasta

172:-

Filet of chicken in a roasted garlic sauce

Fish dishes

Catch of the day

139:-

boiled potatoes, white wine sauce and a green sallad

Scampi Fritti

189:-

with a chili coriander creme, butter fried rice and grilled lemon

Saffron scenting fish and seafood soup

198:-

served with homemade bread

Blackend Salmon

245:-

with a potatoe-crayfish crouquette, wild garlic creme and grilled corn on cob

Grilled tuna

246:-

served with rösti (fried grated potato cake) and a tomato-coriander-olive salsa

Loin of cod

265:-

with a mixed root crops purée, pickled shiitake and fermented carrot

Meat dishes

Evening special

139:-

Served with sauce Bearnaise, chips and a green sallad

Källarkrogen's burger

185:-

with sauteed onions, Cheddarcheese creme, caramelized bacon and chips

Källarkrogens Beef Special

195:-

Beef tenderloin cut into cubes and marinated in mustard, fried potatoes and a red wine sauce

Slow roasted pork belly

238:-

with a onion variation (fermented-fried-raw), pumpkin purée and roasted garlic sauce

Smokey glazed Rib eye

255:-

Hasselback potatoe, wild garlic creme, veal velouté and grilled lemon

Grilled rack of lamb

268:-

with glazed beetroots, Chevré cheese, pine nuts and almond potatoe puree

Beef Provencale 275:-
sliced tenderloin served on a bed of raw-fried garlic potatoes, butter-fried mushrooms, haricot vertes & garlic butter

Venison fillet 286:-
with a chanterelle risotto and lingonberry sauce

Flambéed Pepper steak (minimum two persons!) 297:-
Beef tenderloin flambéed at the table where we also prepare a green pepper sauce, strong or weak according to your preference, served with fried potatoes and green salad p.p.

Optional condiments: (20:-/each)

Potatoes - Green Salad - Sauce - Bread / Butter - Garlic Butter

Desserts

White chocolate pannacotta 82:-
with orange curd, italian merengue and grated chocolate

Vanilla icecream 82:-
with chocolate sauce, merengue and whipped cream

Pavlova 82:-
with berries, lemon curd, roasted almonds and whipped cream

Crème Brulee 82:-

Flambéed apples (minimum 2 pers) 132:-
apple slices flambéed in brandy, served with cake crunch and vanilla icecream p.p.

House truffle 49:-