

A la carte menu

Served from the 1st of October 2018

Starters

Garlic bread With chilitzatziki	54:-
Bruschetta tripple cheese Artichoke, olives, portabello mushroom and spinage pesto	89:-
½ Soup Fennel, clams, saffron and garlic,? 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:-	98:-
Toast Skagen A Swedish westcoast classic served our way (prawn mixture with toasted bread)	138:-
Tomato tartar With dark rye bread crumbles, cured ham, dill- and chive-oil	125:-
Escargot Provencale 6 pcs of baked snails in garlic, parsley butter and white wine, served with homemade bread	128:-
Salmon roe Red onion, sour cream with toast	135:-

Light bites

Caesar salad fresh salad with chicken, parmesan & crispy bacon	148:-
Feta cheese salad Fresh salad with olives and tzatziki	148:-

Pasta dishes

Vegetarian pasta Linguini with zucchini, lemon, mint flavored butter and parmesan	168:-
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Salmon pasta 174:-
Crayfish tails, salmon roe in a champagne sauce

Chicken pasta 172:-
Filet of chicken with red wine, blackpepper and red onion

Fish dishes

Catch of the day 145:-
boiled potatoes, white wine sauce and a green sallad

Sea wallenbergare 169:-
With duchesse, shellfish cream, suger peas and browned butter

Mussel soup with a hint of fennel, saffron and garlic 198:-
served with homemade bread

Blackend Salmon 245:-
With a potatoe-crouquette, warm tomatoe and lemon oil and roasted corn cream

Buttered cod 265:-
With västerbotten-cheese flavored potato puree, fried chantarelles, lingonberry and warm horseradish cream fraiche

Meat dishes

Evening special 145:-
Served with sauce Bearnaise, chips and a green sallad

Källarkrogen's burger 185:-
With smoky dressing, chili stew, cheddar cheese and french fries

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 smoked tomato glace, potatoe cream with a hint of truffle, confectionary red onions and apple reduction

Veal escalope 255:-
Baked potato with västerbotten cheese and chanterelle ragout

Herb baked lamb 268:-
With parmesan gratin root vegetables and dijon mustard reduction

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

fried mushrooms, haricot vertes & garlic butter

Flambéed Pepper steak (minimum two persons!)

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

**297:-
p.p.**

Optional condiments: (20:-/each)

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

Desserts

Milk chocolate pannacotta

With raspberry coulis, whipped cream and raspberry chips

82:-

Vanilla icecream

With warm cloudberry jam and whipped cream

82:-

Deep fried camembert

With cloudberry jam and fried parsley

82:-

Tres leche cake

With italien meringue and compote

82:-

Crème Brulee

82:-

Flambéed apples (minimum 2 pers)

apple slices flambéed in brandy, served with cake crunch and vanilla icecream

**132:-
p.p.**

House truffle

49:-