

PERNILLAS KÖK

starter

PERNILLA´S CRUDITÉ SALAD

Ranch dressing

140:-

BOTTENVIKEN ROE

Small brioche pancake, sour cream och chive

250:-

SHRIMP "SKAGEN"

Horseradish, dill, roe and lemon

185:-

GREEN ASPARAGUS

Browned butter-hollandaise and sorrel

150:-

WHITE CAPRIN "CHÈVRE CHAUD"

Melon

165:-

STEAK TARTAR

Mustard-pickled beets, summer truffles and fried artichokes

160:-

main course

BAKED MOUNTAIN TROUT

Trout roe, Sandefjord sauce and green asparagus

295:-

GRILLED PIKEPERCH

Summer chanterelles, herb garden sauce and lemon

260:-

PERNILLA´S SCHNITZEL

Sugar peas, anchovy butter and capers

215:-

"WALLENBERGARE"

Minced beef, juniper berries, mashed almond potatoes, raw lingonberries and kale shoots

225:-

REINDEER ROAST BEEF "RYDBERG"

Beer braised onion, mustard cream and green apple

310:-

BEEF TENDERLOIN 200 G

Summer beans, bearnaise and tomato salad

345:-

GREEN ASPARAGUS RISOTTO

Spirit peas, artichoke, summer truffle and parmesan

215:-

dessert

PANNACOTTA

Raspberries, licorice and white chocolate

95:-

MASHED CLODBERRIES

Vanilla ice cream and flat bread cookies

130:-

SWEDISH STRAWBERRIES

Bergamott parfait

115:-

CRÈME BRÛLÉE

85:-

