

*Sandbergs*

# À LA CARTE

## Apéritif

A glass of cava  
A glass of champagne



115 kr  
155 kr

## FÖRRÄTTER

**Carpaccio from Böja Stommen** 185 kr  
Parmesan, roasted almonds, truffle, black currant & olives  
L, M, SU, SEN, Ä

**Fish- & seafood soup** 165 kr  
Todays' catch & shellfish, mussels, crouton & dill oil  
B, F, L, SE, SK

**Herring from Klädesholmen** 165 kr  
Sour cream, heart salad, beets, egg cream, pickled potatoes,  
chives, browned butter & Wrångebäck cheese  
F, L, Ä, SEN

**Whipped swedish chicken liver mousse** 175 kr  
Butter fried brioche, artichoke, fig marmalade & leek ash  
L, Ä, G

**Grilled beets from Hönsa** 155 kr  
Mayonnaise of spruce, pine nuts, pickled chili,  
marinated cucumber & raspberry  
SU

## HUVUDRÄTTER

<b>Oxcheek”Pot au feu”</b> Braised beef cheek from Skövde, smoked pork from Gråbo gård, carrot, turnip, roasted potatoes & pickled mushroom SU, SE	325 kr
<b>Butter fried deer</b> Smoked croquette, deer sausage, beetroot, gravy with black currant, confit onion & spicy savoy cabbage L, SU, G, Ä	395 kr
<b>Grilled Chicken from Munka Ljungby</b> Roasted parsnip with thyme & kombu, apple puree, crispy potatoes, hazelnuts & havgus 12 L, N	315 kr
<b>Baked arctic char from Vilhelmina</b> Cabbage cream on summer elderberries, potato & leek royale with Gammelknas, mushroom & peas, pistachio & buttered chicken gravy with chartreuse F, L, N	345 kr
<b>Quenelle on white fish &amp; scallop</b> Mashed potatoes, buttered edamame beans, carrot, spinach & lobstersauce, krondild cheese Ä, G, F, B, SK, L, SU	345 kr
<b>Hasselback potatoes of skånsk sweet potato</b> Mayonnaise of smoked horseradish, pickled turnip, black beans, roasted buckwheat, dried apricot, spinach & pepper glaze SO, SEN, G	285 kr
<b>Nordic Dal Makhani</b> Lentil & pea from Nordisk Råvara. Homemade bread brushed with garlic, browned thyme-butter & lemon, herb salad & sour yoghurt G, L	



## DESSERTER

<b>Almond cake with whipped white chocolate</b> Rosemary caramel & variation of apple	125 kr
L, G, M, Ä	
<b>Freshly baked chocolate chip cookie</b> Blackcurrant sorbet, smoked cream & fir shoots	135 kr
L, Ä, G	
<b>Olive oil sorbet</b> Caramelized seeds, apricot, chili oil & pickled fennel	95 kr
SU	
<b>Crème Brûlée</b> Flavoured with green tea, lingonberry macaron	125 kr
L, Ä N	
<b>Our weekly cheese selection</b> Three pieces of swedish cheese, grilled bread, rosehip jelly, sherry syrup and roasted hazelnuts	145 kr
G, L, N, SU	
<b>Qvånum Gin &amp; Tonic</b> Gin of the house from our local producer Qvånum Served with cucumber sorbet, lemon jelly & honey	145 kr

Välkommen till vår värld  
med folklig gourmet där  
bistro möter gastronomi.

#### MED MATEN STÄNDIGT I FOKUS

Vi använder så mycket närproducerade råvaror som möjligt. Vi samarbetar med lokala bönder och grossister samt samordnar transporter för att minimera vår påverkan på miljön som omger oss.

# Sandbergs