

BROLINÅKERHOT

SNACKS

Cornichons. 45

Rödräka pil pil. Vitlök, chilli, vitt vin, smör. 125

Rostad morot. Cashewnötsmajonnäs, röd endive, parmesankrisp. 95

Gulfenad tonfiskbuk. Citron, kapris, majonnäs, crostini. 145

Pocherat ostron. Champagne, avrugakaviar, gräslök. 65

Iberico al pastor. Jalapeno, ananas, koriander, avokadocreme. 125

Calzone. Vitlökssmör, ost, örter. 145



FÖRRÄTTER

Tartar. Manchego, brynt sobrassadasmör, kapris, rostad schalottenlökscrème, alumette. 165/275

Kikärtspanerad blomkål. Spiskummin, habanerosås, yoghurt, vattenmelon, korianderskott. 155

Halstrad pilgrimsmussla. Honungsmelon, gravad vit sparris, sötpotatispuré, ají amarillo, sesam-kimchifrön. 245

VARMRÄTTER

Ört & parmesanbakad torskrygg. Smörad kyckling & musselbuljong, ragu på guanciale, vita bönor, basilika, saffran. 345

Bakad piggvar. Sandefjordsås, ramslöksolja, kai lan, stenbitsrom, västerbottenost. 375

Ryggbiff. Jordärtskocka, lökpuré, sommarkål, Café de Paris-smör, skysås. 365

Rostad gulbeta. Yuzusmörsås, grön sparris, pinjenötter, lotusrot, citronverbena. 275

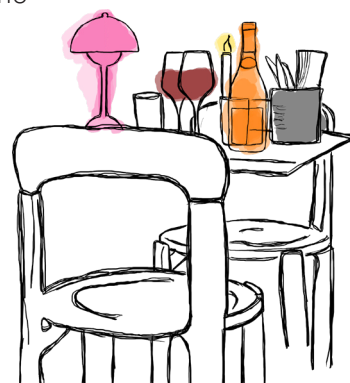
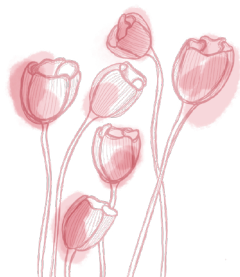
DESSERT

Mjölchokladmousse. Inkokta körsbär, oreo, körsbärsmaräng, marshmallows. 125

Flädermarinerade jordgubbar. Mascarponecreme, smultronglass, mandelflan. 125

Comté. Äpple & calvadoskompott, hasselnötter. 115

Hemmagjord glass eller sorbet. 65



BROLINÅKERHOT

SNACKS

Cornichons. 45

Red shrimp pil pil. Garlic, chilli, white wine, butter. 125

Roasted carrot. Cashew mayonnaise, red endive, parmesan crisp. 95

Yellowfin tuna belly. Lemon, capers, mayonnaise, crostini. 145

Poached oyster. Champagne, avruga caviar, chives. 65

Iberico al pastor. Jalapeno, pineapple, cilantro, avocadocrema. 125

Calzone. Garlicbutter, cheese, herbs. 145



STARTERS

Tartar. Manchego, sobrassadabutter, capers, roasted onioncrème, alumette. 165/275

Chickpea breaded cauliflower. Cumin, habanero sauce, yoghurt, watermelon, coriander. 155

Panfried scallop. Honeydew melon, white asparagus, sweet potato puré, ají amarillo, kimchi sesame seeds. 245

MAIN COURSES

Herb & parmesan-baked cod loin. Buttered chicken & mussel broth, ragu with guanciale, white beans, basil, saffron. 345

Baked turbot. Sandefjord sauce, wild garlic oil, kai lan, lumpfish roe, västerbottencheese. 375

Sirloin. Artichoke, onionpuré, summercababge, Café de Paris-butter, veal jus. 365

Roasted beetroot. Yuzu butter sauce, green asparagus, pine nuts, lotus root, lemon verbena. 275

DESSERTS

Milk chocolate cream. Stewed cherries, oreo, cherry meringue, marshmallows. 125

Elderflower marinated strawberries. Mascarponecreme, wild strawberry ice cream, almondflakes. 125

Comté. Apple & calvados compote, hazelnuts. 115

Homemade ice cream or sorbet. 65

