

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

Smörstekta kantareller. Persiljerotspuré, picklad gurka, äpple, svampskum. 175

Halstrad bläckfisk. Padrones, vitkål, yuzu koshomajonnäs, ponzusås. 245

VARMRÄTTER

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

Bakad piggar. Sandefjordsås, ramslöksolja, kai lan, löjrom, västerbottenost. 395

Pluma. Rotselleri, svartkål, picklade aprikoser, lotusfrön, ras el hanout, ankleversås. 295

Konfiterad portabello. Pumpaskum, zatar, polenta, brynt smör, torkad grönkål. 275

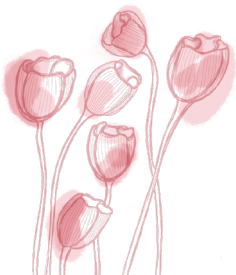
DESSERT

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

"Morotskaka". Vaniljglass, limefrosting, arare, kanel. 125

Comté. Äpple & calvadoskompott, hasselnötter. 115

Hemmagjord glass eller sorbet. 65



BROLINÖÅKERFOLT

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

Butter-fried chanterelles. Parsley root puré, pickled cucumber, apple, mushroom foam. 165

Seared squid. Padrones, white cabbage, yuzu koshomayonnaise, ponzu sauce. 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, bleak roe, västerbottencheese. 395

Pluma. Celeriac, tuscan cabbage, pickled apricots, lotus seeds, ras el hanout, foie gras sauce. 295

Confit portabello. Pumpkin foam, zatar, polenta, browned butter, dried kale. 275

DESSERTS

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

"Carrot cake". Vanilla ice cream, lime frosting, arare, cinnamon. 125

Comté. Apple & calvados compote, hazelnuts. 115

Homemade ice cream or sorbet. 65

