

# Dinner menu at Skepparholmen

## STARTERS

Baked beetroots served with truffle dressing, goat cheese foam and walnuts (V) 155

Classic French onion soup 155

Smoked char served with apples, horseradish, lumpfish roe and jalapeño sauce 155

Butter-fried lobster tail with foamy shellfish sauce, carrot cream flavored with browned butter and crispy bread croutons 295

Our own pork terrine served with foie gras, port wine cooked cherries, mache salad and grilled sourdough bread 155

Beef carpaccio served with lemon cream, olive oil, Parmesan cheese and pine nuts 155



## MAIN COURSE

Kroppkakor filled with cabbage, yellow peas and caramelized onion (V) 285

Pappardelle pasta served with wild boar flavored with sage and rosemary topped with parmesan cheese 315

Baked char served with beurre blanc sauce, trout roe, cabbage and herb-tossed potatoes 315

Fried turbot served with beurre blanc sauce, trout roe, cabbage and herb-tossed potatoes 315

Baked pork from Swedish pig farm (Mangalica) served with croquette, caramelised apple, parsley, jus sauce flavored with truffle 315

Grilled Entrecote 250 g served with french fries, green pepper sauce and salad 595



## DESSERTS

Classic crème brûlée topped with cloudberry 125

Almond cake flavored with rum served with citrus salad and whipped cream 125

Fried blueberry pie with cardamom ice cream 125

Daily cheese with seed cracker and honeycomb (*contains nuts*) 125