

ATMOSFÄR
DAVIDSHALL

OUR CLASSIC MEDIUM SIZE COURSES

- SCALLOP – with Kataifi, Chili Mayonnaise and Daicon 70kr/piece
RILETTE OF DUCK - with Cornichons, Parsley, Dijon, Onion and Bread 130kr
BEEF TARTAR – with Dijon, Red Onion, Caper, Beetroot and Egg yolk 140kr
HOMEMADE SAUSAGE – with Västervik Mustard, Walnut and Präst Cheese 130kr
PATA NEGRA – Iberico Reserve 150kr

SEASONAL MEDIUM SIZE COURSES

- BLEAK ROE FROM VÄNERN – with Crème Fraiche, Red Onion, Lemon and Toast 250kr
KALE – with Parmesan, Pumpkin, Chili and Cashew 120kr
AUTUMN MUSHROOM – with Celeriac, Chestnut, Smoked Mushroom Broth 120kr
JERUSALEM ARTICHOKE SOUP – with Parsley and Truffles 130kr
COD – with Brussel Sprout, Chorizo, Capers and Cress 160kr
OXE TARTAR – with Jerusalem Artichoke, Balsamico, Oats, Marrow, Pear and Walnut 160kr
SMOKED WILD DUCK – with Cream, Cabbage, Orange and Lingonberry 130kr
SMOKED PORK SIDE – with Carrot, Chicken Broth and Dill 140kr
OX CHEEK – with Red Cabbage, Celeriac, Appel and Pistachio 150kr
WILD DUCK – with Celeriac, Kale, Lardo and Garlic 160kr

DESSERTS

- CRÈME BRÛLÉE – with Saffron and Cloudberry 80kr
3 PIECES OF CHEESE from Vilhelmsdal's Dairy Farm – with Fruit and Nut Bread 130kr
APPLE & BLACK CURRENT PIE – with Vanilla Ice Cream 95kr
CHOCOLATE TERRINE – with Sea Buckhorn and Nut Crumble 95kr
CHAMPAGNE AND SORBET – with Seasonal Flavors 150kr

KVARTERS MENU 4 Course Menu 330kr

- KALE– with Parmesan, Pumpkin, Chili and Cashew
JERUSALEM ARTICHOKE SOUP – with Parsley and Fresh Truffles
OX CHEEK – with Red Cabbage, Celeriac, Appel and Pistachio
CRÈME BRÛLÉE – with Saffron and Cloudberry

Beverage package consisting of 4 small glasses of wine 295kr