

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

- THREE KINDS OF HERRING - with Cheese, Dark Rye Bread, Egg Cream and Butter 130kr
KALE - with Parmesan, Pumpkin, Chili and Cashew 120kr
BEETROOT - with Pata Negra, Rape, Sea Weed, Honey, Chili and Garlic Chips 120kr
AUTUMN MUSHROOM - with Celeriac, Chestnut, Smoked Mushroom Broth 120kr
JERUSALEM ARTICHOKE SOUP - with Parsley and Truffles 130kr
COD - with Brussel Sprout, Lemon, Beurre Blanc, Dill and Pancetta 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
LOCAL LAMB - with Parsnip, Appel, Rosemary, Garlic and Redwine 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 & CINNAMON PIE - with Vanilla Ice Cream 95kr
CHOCOLATE TERRINE - with Sea Buckhorn and Nut Crumble 95kr
BLACK CURRENT - with Almond Cake and Caramel Sauce 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