THREE-COURSE DINNER

SEK 952:--P.P. 6 PERSONS

APPETIZER

APPETIZER ALT. 1

Smoked moose meat

On rye bread with a thin layer of messmör · Horseradish cream, pine nuts

APPETIZER ALT. 2

Skagen toast shrimp spread on sandwich bread

APPETIZER ALT. 3

Kale soup

Served with mini meatballs

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MAIN COURSE

MAIN COURSE ALT. 1

Mixed Grill

Potato gratin · Herb butter · BBQ sauce · Carrot "coins" sautéed in butter · Dijon mousse

MAIN COURSE ALT. 2

Torskrygg Bougionne

Onion and pork in red wine sauce · New potatoes · Green Salad

MAIN COURSE ALT. 3

Moose roast, venison, or lamb

potato terrines · carrot coins · funnel sauce · Blackcurrant jelly, green salad

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DESSERT

DESSERT ALT. 1

Crème Brülé that you burn yourself

DESSERT ALT. 2

Vanilla ice cream on a thin Tosca slice

Covered with dark chocolate

DESSERT ALT. 3

Apple cake, vanilla sauce

Non-alcoholic beverage included

Coffee and chocolate biscuits