

Haganäs autumn – and winter menu 2011/2012

Entrees	<i>Incl. VAT SEK</i>
Fish – and mussel soup with truffles and deep fried common mussel	110
Bleak roe from Kalix with Västerbotten cheese pie, crème fraiche, red onion and a Västerbotten cheese crisp	180
Port wine marinated deer with a variation of beetroot, cheese crème, lingonberries and pickled chanterelles	120
Scallops with a pure of Jerusalem artichoke and rainbow trout spawn	120
Main Courses	
Pan fried cod with buttered red wine reduction, served with potato purée, smoked pork and trumpet mushroom	210
Rib eye of fatted calf served with calf sausage, risotto and balsamico sauce	270
Pan fried arctic char with terrine of root vegetables, whey cheese sauce and butter fried chanterelles	230
Steak of elk with juniper berry sauce, potato pure and sour savoy cabbage with smoked pork	315
Swedish filet of beef with cream boiled chanterelles, red wine sauce and roasted root vegetables	300
Desserts	
Warm cloudberry with vanilla ice cream	90
Chocolate brownie with blueberry ice cream	85
Gin- and lingonberry parfait with hazelnut crisp	70
Chocolate – and cointreau truffle	20