

**Haganäs tasting menu autumn and winter 2011/2012**

*Amuse*

*Fish – and mussel soup with truffles and deep fried common mussel*

*Scallop with a pure of Jerusalem artichoke and rainbow trout spawn*

*Pan fried arctic char with terrine of root vegetables, whey cheese sauce and  
butter fried chanterelles*

*Lingonberry granite*

*Steak of elk with juniper berry sauce, potato pure and sour savoy cabbage with  
smoked pork*

*Gin – and lingonberry parfait with hazelnut crisp*

*Price 645 SEK Incl. VAT*

*With selected wines 1170 SEK Inkl. VAT*