

# Sjätte Gunnans Menu

## Starters

Yellow pea soup spiced with saffron served with homemade mustard 89:-  
And with baked pork 119:-  
(Le Viandier 1386)

Smoked salmon in a shape of an apple served with green mustard and herb salad 145:-  
(Forme of curry 1400)

Duck leg cooked in fat served with roasted hazelnuts, chestnuts and kale 135:-  
(Le Viandier 1386)

Charcuteries made here on Sjätte Gunnan 160:-  
(Le Menagerie de Paris 1393)



## Main courses

Cicera fracta (veg.) on green peas served with spinach, sheep milk cheese and pomegranate reduction sauce 225:-  
(Libra de cuisina)

Chicken served with a sauce made of verjuice, almonds and parsley 225:-  
(Le Viandier 1386)

Cod served with brown butter, white bread, herbs and pine nuts, frumenty and fried sprat 255:-  
(Le Viandier 1386)

Wild boar meatballs with herb baked celeriac and mushroom 245:-  
(Forme of curry 1400)

Chuck steak of moose in broth with bacon, onion and parsley, served with onion pie 285:-  
(Sås av ringa värde)

Sjätte Gunnans honey glazed ribs for two served with sauerkraut cooked in red wine, baked apple and homemade mustard 295:-  
(Libra de cuisina)



## Something sweet

Sambocade, Cheesecake made of goat cheese with figs and candied walnuts 115:-  
(Forme of curry 1400)

Chireseye, Bread Pudding with cherries flavoured with clove and served with fine sugar and edible flowers 95:-  
(Forme of curry 1400)

Pear cooked in saffron served with financier and almond cream 105:-  
(Forme of curry 1400)

Cheese pricked like Argus face (fourme d'Ambert) served with quince marmalade and fruit bread 135:-  
(Le Menagerie de Paris 1393)



## Goodmans feast 495:- /person

If EVERYBODY in the company wants an extra medieval experience you can agree of taking a feast served in three servings

### First serving

Yellow pea soup spiced with saffron served with mustard, onion pie and charcuteries

### Second serving

Chicken, cod and chuck steak of moose served with green pea purée, sauerkraut cooked in red wine and frumenty

### Third serving

Bread pudding with cherries flavoured with clove, Cheese (fourme d'Ambert) served with quince marmalade Hypocras and wafer

## Vegetarian menu 395:- / person

We create a three course menu depending on the differences you have  
(can be combined with the feast)

