

Sjätte Tunnans

Menu

Starters

Chilled beet soup and eggs with goat cheese from Löt, spruce tips and crisps of rye bread 115:-

Smoked salmon in a shape of an apple served with green mustard and herb salad 145:-

Duck leg cooked in fat served with carrots and green lentils 135:-

Charcuteries made here on Sjätte Tunnan 160:-

Main courses

Rice engoulé (vegetarian almond risotto) with grilled cheese from Löt and herb salad 230:-

Smoked pike perch served with cauliflower, sugar snaps and hazelnut brown butter sauce 255:-

Wild boar meatballs served with celeriac, lovage and forest mushrooms 245:-

Grilled lamb with cabbage and ramsons 275:-

Sjätte Tunnans honey glazed ribs for two served with sauerkraut cooked in red wine, baked apple and homemade mustard 295:-

Chuck roll with cheese, onion pie and dried bacon 285:-

Something sweet

Sambocade, Cheesecake made of goat cheese with raspberry coulis and fresh berries 120:-

Frozen rhubarb custard with cardamom, fenugreek, raspberry and mentha 110:-

Cheese from Löt, "hertiginnan av Östergötland" (duchess of Östergötland) served with quince marmalade and fruit bread 135:-

Chireseye, Bread Pudding with fresh cherries flavoured with clove served with fine sugar and edible flowers 105:-

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

Fruit plate made of salmon with green mustard and herb salad

Second serving

Chuck roll, smoked fennel sausage and confit duck leg served with onion pie, sauerkraut cooked in red wine and rice engoulé

Third serving

Cheese, quince marmalade and almond
Sambocade with raspberry coulis and fresh berries
Hypocras and wafer

Löts "cheese feast" (vegetarian) 495:- /person

First serving

Chilled beet soup and eggs with goat cheese from Löt, spruce tips and crisps of rye bread

Second serving

Grilled cheese from Löt with almond risotto

Third serving

Blue cheese from Löt with quince marmalade
Sambocade, goat cheese cake made of cream cheese from Löt with raspberry coulis and fresh berries
Hypocras and wafer

Allergic? Don't hesitate to ask

www.sjattetunnan.se

