

Sjätte Tunnans

Menu

Starters

Charcuteries made here on Sjätte Tunnan 160:-

Game pâté in a shape of a pear, berry sauce, rustic salad made of radish and pickled cucumbers 145:-

Baked pork/baked mushroom (veg.) with peas, onion and egg served with green pea purée 115:-

Clam soup with mentha and fennel 135:-



Main courses

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

Wild boar steak served with sauce made of saffron, parsley and almond 215:-

Fried minced elk meat served with variation of cabbage and lingonberry gravy 245:-

Rice engoulé (vegetarian almond risotto) with grilled cheese from Löt and herb salad 235:-

Baked salmon with a sauce made of onion and raisins served with saffron frumenty 225:-

Wild and tame duck served with turnip and currant 285:-



Something sweet

Filled baked apple served with sourish almond cream 115:-

Sambocade, goat cheesecake with fig and walnut 120:-

Cheese from Löt served with almond and quince marmelade and cheese bread 135:-

Plum custard with cream pudding flavoured with cardamom and baked plum 110:-



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

Clam soup with mentha and fennel

Second serving

Wild boar steak, fennel sausage, baked pork, honey glazed ribs

Served with sauerkraut, pea purée and saffron frumenty

Third serving

Cheese from Löt with quince marmalade

Plum custard with cream pudding flavoured with cardamom and baked plum

Hypocras and wafer



Vegetarian feast 495:- /person

First serving

Baked mushroom with peas, onion and egg served with green pea purée

Second serving

Rice engoulé with grilled cheese from Löt and herb salad

Third serving

Cheese from Löt with quince marmalade

Plum custard with cream pudding flavoured with cardamom and baked plum

Hypocras and wafer

Allergic? Don't hesitate to ask

www.sjattetunnan.se

