

Sjätte Gunnans

Menu

Starters

Cabbage and leek chowder flavoured with saffron and coriander 95:-
served with frikadelle made of lamb 135:-

Smoked cured salmon
served with white mash and green mustard 115:-

Chicken liver pâté in shape of an apple
served with red onion marmalade and toasted sourdough bread 145:-

Charcuteries made here on Sjätte Gunnan 160:-



Main courses

Chickpea patties served with macrows, spinach and mushroom 225:-

Skrei cod served with celeriac, sauce on verjuice,
ragout on grapes, mussels and beans 255:-

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

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

Cassoulet on confit duck leg, pork belly and deer sausage
served with turnip mash and gravy with long pepper and bay leaf 275:-

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



Something sweet

Pear Frangipane tart
with sour frozen cream, berries and cinnamon 115:-

"Sambocade" - goat cheesecake with fig and walnut 120:-

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

Pomegranate custard
served with cream pudding flavoured with cardamom 110:-

