



## Menu m/y Etera 2016

( Please remember that you must agree to one menu for all guests )

### Starters

Price excl.12% VAT

Cognac marinated beeffilet w roasted pistachios, raisin, Manchegocheese	140:-
Green asparagus w truffle dressing, parmesan and roasted pine	135:-
Grilled scallops w cauliflower purée and crispy pancetta	145:-
Toast skagen ( prawns cocktail ) white fish roe	155:-
Lemon marinated salmon with avocado and horseradish cream	125:-
Kalix white fish roe and cheese pie served with classic trimmings 30gr/50gr	190:-/225:-
Two kinds of herring, marinated salmon and shrimp creame	135:-
Small Caesar salad with tiger prawns, parmesan and croutons	150:-
6 Crayfish with toasted bread and västerbottencheese ( in season )	Dayprice

### Main course

Pike perch with vegetables and white winesauce sauce and roe	330:-
Porched sole file w crawfish, asparagus and lemon sauce	340:-
Grilled halibut with scallop, green and white asparagus with Champagne sauce	355:-
Cod loin with traditional trimmings, egg, prawns, horse radish and melted butter	350:-
Lamb filet w garlic creame, black roots, carrots port wine sauce	330:-
Butter fried venison filet w mushrooms ragut, onion, haricots verts and Calvadosauce	350:-
Grilled breast of duck w sweet peas, onion beens and orange sauce	325:-
Filet of beef w mushroom, haricots verts, onions and red wine sauce	340:-

### Desserts

Marinated strawberries with vanilla ice cream	130:-
Vanilla panacotta with marinated summer berries	135:-
Chocolate cake with strawberries, kiwi and wipped cream	120:-
Cloudberry parfait and salt roasted almonds	125:-
Lime cheesecake with fruit and berries	130:-
Tree selected cheeses served with fig marmalade and apricot	150:-
Chocolate mousse with blue berries and raspberry	135:-