

## Main courses

### Vegetarian

#### **Vegetarian dish**

Baked promoter pabcake with sundried tomatoes and vegetables  
155:-

### Eggs

#### **Färs egg-cake\***

With fried smoked gammon rashers served with apple and whortleberry sauce  
155:-

### Fish

#### **Menu fish**

See the menu  
215:-

### Game

#### **Roast boar steak**

Wild mushroom and Marsalasaauce  
Potato Gratin and Seasonal Vegetable  
215:-

### Poultry

#### Pork

#### **Pork fillet about 200 g**

Flavored with herbs and cold pressed rapeseed oil  
Bearnaise sauce and seasonal vegetables  
Potato wedges, Scanien potatoes, potato gratin, boiled potatoes or baked potatoes.  
195:-

### Veal

#### **Veal liver**

With bacon capers, beetroot and cream sauce  
165:-

### Fillet of beef

#### **Grilled steak 200g\***

Served with garlic cheese, port wine sauce and seasonal vegetables  
Potato wedges, Scanien potatoes, potato gratin, boiled potatoes or baked potatoes.  
215:-

**For those of you who want to enjoy the dishes prepared by the region's products  
or following traditional recipes, we recommend the dishes  
which are marked by \***

