

# ATMOSFÄR

DAVIDSHALL

## OUR CLASSIC MEDIUM SIZE COURSES

- BLEAK ROE FROM VÄNERN - with Classic Components 170kr
- SCALLOP - with Kataifi, Chili Mayonnaise and Daicon 70kr/piece
- FOIE GRAS TERRINE - with Brioche and Marmalade 140kr
- BEEF TARTAR - with Classic Components 130kr (add 20g Bleak Roe +95kr)
- PATA NEGRA - Iberico Reserve 150kr

## SEASONAL MEDIUM SIZE COURSES

- CAULIFLOWER - with Truffle, Ramson and Flaxseed 120kr
- SMOKED FETA CHEESE - with Apricot, Endive, Pomegranate, Chili and Lime 120kr
- FRÖJA SALMON - with Peas, Fennel, Lemon and Horseradish 150kr
- PIKE PERCH - with Green Asparagus, Dill, Lemon and Beurre Blanc 140kr
- SPRING CHICKEN - with Tomato, Chick Peas, Sunflower and Herb Pesto 130kr
- HOMEMADE SAUSAGE - with Västervik Mustard, Walnut and Präst Cheese 120kr
- BLACKENED VEAL TARTAR - with Cucumber, Chili, Smoked Cod's Roe and Rice Crisp 150kr
- FLANK STEAK - with Summer Cabbage, Chimichurri and Smoked Almond 150kr

## DESSERTS

- 3 PIECES OF CHEESE - From Vilhelmsdals Dairy Farm 130kr
- CRÉME BRÛLÉE 65kr
- RHUBARB - with White Chocolate and Vanilla Ice Cream 90kr
- ALMOND CAKE - with Sorrel Sorbet and Amaretto Cream 95kr
- RASPBERRY PARFAIT - with Browned White Chocolate and Coffee Meringue 85kr
- CHAMPAGNE AND SORBET - with Seasonal Flavors 150kr

## KVARTERS MENU

4 Course Menu 330kr

- SMOKED FETA CHEESE- with Apricot, Endive, Pomegranate, Chili and Lime
- MATJES HERRING - with Smoked Herring Creme, Cured Yolk and Chives
- FLANK STEAK - with Summer Cabbage, Chimichurri and Smoked Almond
- CRÉME BRÛLÉE

Beverage package consisting of 4 small glasses of wine 295kr