

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

- ZUCCHINI - with Ricotta, Garlic, Herb and Panko 120kr
- MOZZARELLA - with Peache, Rocket, Almond, Chili and Lemon 120kr
- SALMON TARTAR - with Wasabi, Truffle, Broad Beans and Rice Crisp 150kr
- COD - with Chanterelle, Pancetta and Kohlrabi 150kr
- PORK CHEEK - with Cavalo Nero, Cherry and Sesame Seed 130kr
- HOMEMADE SAUSAGE - with Västervik Mustard, Walnut and Präst Cheese 120kr
- ANGUS SIRLOIN - with Västerås Cucumber, Onion and Dijonnaise 150kr

DESSERTS

- 3 PIECES OF CHEESE - From Vilhelmsdals Dairy Farm 130kr
- CRÉME BRÛLÉE 65kr
- SUMMER CRUMBLE - with Vanilla Ice Cream 95kr
- CHOCOLATE BROWNIE - with Pistachio and Cherry 95kr
- MILLE FEUILLE - with Goose Berry and Elderflower Curd 95kr
- CHAMPAGNE AND SORBET - with Seasonal Flavors 150kr

KVARTERS MENU

4 Course Menu 330kr

- MOZZARELLA- with Peache, Rocket, Almond, Chili and Lemon
- ARCTIC CHAR - with Chives, Turnip and Cress
- ANGUS SIRLOIN - with Västerås Cucumber, Onion and Dijonnaise
- CRÉME BRÛLÉE

Beverage package consisting of 4 small glasses of wine 295kr