



SLOTTSTRÄDGÅRDEN'S TWO- & THREE-COURSE MENU

Choose from our dishes to create your two- or three-course menu.
The same menu will be served to ALL guests – meaning no individual à la carte orders.
We make adjustments for individual allergies needs.

2 courses: 470 sek /pp. | 3 courses: 625 sek /pp.

STARTERS

Kalix vendace roe with burrata & basil oil. Served with homemade white bread.

Watermelon carpaccio with radishes, goat cheese with fennel & pistachios.

Artichoke tartare with sun-dried tomatoes & capers. Served with crispy chive bread.

Skagen shrimp salad with crispy bread & lemon caviar.

MAIN COURSES

Rolled & roasted crispy pork belly crackling, served with peach, olive & arugula salad.

Veal roast beef with brown butter Sandefjord sauce, roasted sweet potatoes & spiced carrots.

Slow-cooked medium rare entrecôte with confit zucchini, lingonberry coulis & sage.

Marinated salmon with shrimp, salsify, cucumber & black lemon.

Lightly cured cod fillet with bergamot sauce, roasted leek & crispy parsnip.

All main courses are served with dill & butter sautéed potatoes.

DESSERTS

Poached strawberries with vanilla ice cream & berries.

Cheeses from Skåne with sea buckthorn, thyme & vanilla.

Chocolate mousse with raspberry & rhubarb sorbet.

Tartlet with vanilla, lemon cream & raspberries.

