

Dalanisse

Each guest chooses their main course and dessert. The pre order is sent by email to restaurangdalanisse@gmail.com, latest two days before arrival.

Starter

Mixed starters of Toast Skagen, Coppa Stagionata with truffle aioli, pine nuts, salad, baked chèvre with Valencia almonds, Lind honey, pickled green tomato

Main course

- ❖ Char fillet with grilled green asparagus, white- tipped radishes, watercress, smoky "beurre blanc", butter sauce with trout roe, chives, spinach and buttered potatoes

- ❖ Calf fillet medallions on an oven baked wooden plank with mashed potatoes, vegetables, bacon wrapped green beans, baked tomato and bearnaise sauce

Grilled rib eye steak (Angus) with Karintorp tomato salad with fermented chili, silver onions, browned butter cream, double fried French fries
(70 SEK extra)

Dessert

- ❖ Crème brûlée

- ❖ Mango sherbet, cloudberry, lemon verbena meringue

645 SEK

Dalanisse

Vegetarian:

Starter:

Oven baked Chèvre, Lind honey, Valencia almonds, pickled green tomato, salad

Main course:

- ❖ Homemade butter-fried gnocchi from almond potatoes, grilled green asparagus, spinach, herb pistou, Marcona almonds, lightly sun-dried cherry tomatoes, creamy burratina, pecorino romano cheese
- ❖ Baked portabello mushroom with roasted Jerusalem artichoke crème, green beans, shallots, lentils from Gotland ragù, spinach, pickled green tomato, Valencia almonds, parmesan, truffle aioli, crunchy crushed potatoes.

Dessert:

Crème brûlée



Mango sherbet with cloudberry, lemon verbena meringue

485 SEK

Please, let us know if you are particularly sensitive to certain allergens.