

# Dalanisse

Each guest chooses their main course and dessert. The pre order is sent by email to [restaurangdalanisse@gmail.com](mailto: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 cauliflower puree, lace bowl, smoky butter sauce with trout roe, chives, ginger pickled rutabaga, potato puree
  
- ❖ 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 green beans, balsamic- and thyme baked shallots, browned butter creme, bordelaise sauce, potato gratin (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, crispy mixed mushrooms, spinach, lemon-pickled shallots, herb pistou, butternut pumpkin purée, dukkah, Pecorino Romano.
- ❖ 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.*