

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, fermented fennel, garden cress, smoky “beurre blanc”, chive butter sauce with trout roe, spinach and new potatoes.
- ❖ Calf fillet medallions on an oven baked wooden plank with mashed potato, vegetables, bacon-wrapped haricots verts, baked tomato and bearnaise sauce.
- ❖ Grilled rib eye steak (Angus) salad with Swedish tomatoes, fermented chili, silver onions, brown butter cream, double-fried French fries (70 SEK extra).

Dessert

- ❖ Crème brûlée
- ❖ Mango sherbet with cloudberry, lemon verbena meringue

659 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 burrata, Pecorino Romano.
- ❖ Baked portobello mushroom with Jerusalem artichoke variations, smoky haricots verts, buritano onion, lentils from Gotland and black cabbage ragout, Valencia almonds, parmesan, garden cress, truffle aioli, crispy crushed potatoes.

Dessert

- ❖ Crème brûlée
- ❖ Mango sherbet with cloudberry, lemon verbena meringue

559 SEK

Please, let us know if you are particularly sensitive to certain allergens or if you have any questions about the origin of the meats.