

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 cauliflower variation, root vegetables with quince vinaigrette, fermented fennel, trout roe, garden cress, smoky "beurre blanc", chive butter sauce and potato purée.
- ❖ Calf fillet medallions on an oven baked wooden plank with mashed potatoes, vegetables, bacon-wrapped haricots verts, baked tomato and bearnaise sauce.
- ❖ Grilled rib eye steak (Angus) with buritano onion, guanciale, spinach, browned butter cream, crispy leek, bordelaise sauce and Västerbotten potato gratin.
(70 SEK extra)

Dessert

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

650 SEK

Dalanisse

Vegetarian:

Starter:

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

Main course:

- ❖ Homemade butter-fried gnocchi from almond potatoes, spinach, herb pistou, crispy mushrooms, butternut squash purée, lemon-pickled shallots, Marcona almonds, Za'atar, pecorino romano cheese.

- ❖ Baked portabello mushroom & Jerusalem artichoke with Jerusalem artichoke variations, smoky haricots verts, burritano onion, Gotland lentil and black cabbage ragout, Valencia almonds, parmesan, garden cress, truffle aioli, crispy crushed potatoes.

Dessert:

Crème brûlée.



Mango sherbet with cloudberry, lemon verbena meringue.

550 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.*