

HUS LINDMAN

RESTAURANG - RAVINTOLA

GROUP MENU AUGUST - NOVEMBER 2019

Menus are for group of 10-170 persons. We kindly ask you to choose a consistent menu.
We take all diets into consideration.

MENU 1 52.00 €

Globe artichoke, slightly salted whitefish and black bread (L)
Grilled sirloin of lamb, pureed carrots, braised onion and sherry sauce (G, L)
Pannacotta with licorice root (G, L)

MENU 2 50.00 €

Slightly salted salmon, smoked cremé fraiche and crayfish (G, L)
Lightly smoked beef fillet mignon, potato compote, caramelized root vegetables and jus (G, L)
Sea buckthorn and vanilla cake (G, L)

MENU 3 49.50 €

Elk carpaccio, egg yolk cremè and smoked chantarelles (G, L)
Roasted char, citrus risotto and saffron foam (L)
White chocolate and pistachio pastry (G)

MENU 4 39.00 €

Salad with mozzarella and pomegranate (G)
Crispy polenta cake with spinach, glazed beetroot and goat cheese (G, LL)
Dark chocolate and cherry cake

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STARTERS

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|---|---------|
| 1. Globe artichoke, slightly salted whitefish and black bread (L) | 11,50 € |
| 2. Slightly salted salmon, smoked cremé fraiche and crayfish (G, L) | 12,00 € |
| 3. Elk carpaccio, egg yolk cremè and smoked chantarelles (G, L) | 12,50 € |
| 4. Salad with mozzarella and pomegranate(G) | 12,50 € |

MAIN COURSES

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| 1. Roasted char, citrus risotto and saffron foam (L) | 27,50 € |
| 2. Lightly smoked beef fillet mignon, potato compote, caramelized root vegetables and jus (G, L) | 29,00€ |
| 3. Grilled sirloin of lamb, pureed carrots, braised onion and sherry sauce (G, L) | 31,00 € |
| 4. Duck breast, pureed parsnip with redcurrant and port wine sauce (G, L) | 25,00 € |
| 5. Crispy polenta cake with spinach, glazed beetroot and goat cheese (G, VL) | 21,00 € |

DESSERTS

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|---|---------|
| 1. White chocolate and pistachio pastry (G) | 11,00€ |
| 2. Pannacotta with licorice root (G, L) | 10,50€ |
| 3. Dark chocolate and cherry cake (G,L) | 9,50 € |
| 4. Sea buckthorn and vanilla cake (G, L) | 10,00 € |

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