

# Menus

At Familjen, we recommend you to take a close look at our very affordable menus. Our menus are based on local produced and the season's best.

Supper is a delightfully rustic menu with sturdy flavors at a cheap price.

On menu Familjen we work with more exclusive commodities.

Do not miss that you can add a selection of local cheeses.

## Supper

Langoustine soup with shallots onion infused in vinegar and dill oil

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Confit of duck with lentils from Gotland, red endive and gravy

*or*

Baked goat cream cheese with dumplings, fried mushrooms, king mushroom and goat cheese from Skattegården

*(fresh autumn truffle from Italy addition 45-)*

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A selection of Swedish cheeses

*(addition 80-)*

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Salty caramel ice cream with dark chocolate mousse, coffee, sour apple and caramel powder

395-

Wine menu 345-

## Menu Familjen

Pan fried squid with langoustine emulsion, deep-fried potato, pepper dulse seaweed and samphire

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Roast of venison with fried Brussels sprouts, kohlrabi and gravy flavored with juniper

*or*

Pan fried perch with poached turnips, kale and butter sauce flavored with oysters

*or*

Beef from Ölanda Säteri 300g, Mulberry potato, deep-fried kale and bone marrow gravy

*(addition 150-)*

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A selection of Swedish cheeses

*(addition 80-)*

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Ice cream flavored with fennel seed, meringue and canola cookies

495-

Wine menu 345-

*Please advise if you are allergic to any of the following allergens. Gluten, crustaceans, eggs, fish, peanuts, soybeans, milk, nuts and almonds, celery, mustard, sesame seed, sulfur dioxide and sulfites, lupine, mollusks*

## Snack

Swedish Oysters	49-/pc or 245-/6 pc
Canapé with chunk steak, tomato and onion compote	1 pc 45- 6 pc 245-
Deep fried sourdough, crisps and dip	45-
Deep fried pork rind with vinegar powder and dill	55-
A variation of our charcuteries	140-
A selection of swedish cheeses	130-
Combination of charcuteries and Swedish cheeses	225-

## Starters

Langoustine soup with shallots onion infused in vinegar and dill oil	115-
Pan fried squid with langoustine emulsion, pepper dulse seaweed and samphire	145-
Beef tartar with spruce mayonnaise, pickled winter chanterelles, crispy oyster mushroom and lichen	145- Large 225-

## Main courses

Baked goat cream cheese with dumplings, fried mushrooms, king mushroom and goat cheese from Skattegården <i>(fresh autumn truffle from Italy addition 45-)</i>	225-
Confit of duck with lentils from Gotland, red endive and gravy	225-
Beef from Ölanda Säteri 300g, Mulberry potato, 445- deep-fried kale and bone marrow gravy	
Pan fried perch with poached turnips, kale and butter sauce flavored with oysters	295-
Roast of venison with fried Brussels sprouts, kohlrabi and gravy flavored with juniper	295-

## Sweets

Salty caramel ice cream with chocolate mousse coffee, sour apple and caramel powder	95-
Ice cream flavored with fennel seed, meringue and canola cookies	95-
Pralines	55-