

STAR SUPÉ

Autumn 2017

★ ★ ★
G - Contains GLUTEN
L - Contains LACTOS
N - Contains NUTS
★ ★ ★

- MENU 1 -

PRE COURSE - AMERICAN LAVARET ROE

SV: Amerikansk sikrom med smetana, rödlök, gräslök och crostini (G, L)

ENG: American lavaret roe with smetana, red onion, chives and crostini

3 courses _____

MAIN COURSE - NORTHERN STYLE TENDERLOIN

SV: Helstekt trancherad oxfilé med kantarellmajonnäs, rostade rödbetor, balsamicosky och en potatiskaka med rotselleri och lagrad cheddar toppad med örtsallad (L)

ENG: Carved fillet of beef with a mayonnaise of chanterelles, roasted beet roots and a gravy of balsamico.

2 courses _____
(Pre course & Main course)

2 courses _____
(Main course & Dessert)

Served with a potato-rooted celery and cheddar cheese cake

1 course _____

DESSERT - STICKY BROWNIE

SV: Kladdkaka med gräddkräm, päronkompott, nougatganache och saltkanderade hasselnötter (G, L)

ENG: Brownie with cream, a compote of pears, ganache of nougat and sugarcoated salty hazelnuts

- MENU 2 -

PRE COURSE - MIGHTY MOOSE

SV: Skivad älg från STARs rökeri med västerbottensost, hyvlad rättika och kavringskrutonger (L)

ENG: Smoked moose with swedish matured cheese, plained winter radish and crutons of rye bread

3 courses _____

2 courses _____
(Pre course & Main course)

MAIN COURSE - BRANDERED CHAR

SV: Halstrad rödingfilé med jordärtskockspuré, picklad silverlök, hollandaise på brynt smör och dillfrön samt hyvlad sparris (L)

ENG: with a puré of jerusalem artichoke, pickled silver onion, hollandaise of dill seeds and plained asparagus

2 courses _____
(Main course & Dessert)

1 course _____

DESSERT - TROPICAL CHEESECAKE

SV: Cheesecake med mango-passionsfruktstäcke, kokosmulor och kokosganache (G, L)

ENG: A cheesecake glazed with mango-passion fruit. Served with almond crumbs and a ganache of almonds

- VEGETARIAN MENU -

PRE COURSE - GASPACHO

SV: Isad grönsakssoppa med crostini (G)

ENG: Chilled soup of vegetables with crostini

3 courses _____

2 courses _____
(Pre course & Main course)

MAIN COURSE - PULLED VEGGIES

SV: Strimlade bbq-marinerade grönsaker i soft buns med bakad gratinerad sötpotatis och wasabicrème (G, L)

ENG: Pulled veggies in asian soft buns with gratinated sweet potatoes and a cream of wasabi

2 courses _____
(Main course & Dessert)

1 course _____

DESSERT - STICKY BROWNIE

SV: Kladdkaka med gräddkräm, päronkompott, nougatganache och saltkanderade hasselnötter (G, L)

ENG: Brownie with cream, a compote of pears, ganache of nougat and sugarcoated salty hazelnuts

- WINE PACKAGE -

Combine the menus with wine recommended by our head waiter

1 GLASS (pre course) + 2 GLASSES (main course) - 360 KR

2 GLASSES (main course) - 240 KR

- PRICES -

3 COURSE MENU - 479 KR

2 COURSE MENU - 390 KR

(NOTE - When ordering '2 course menu', make sure EVERYONE in the party order either pre course or dessert.
We can not mix due to logistic matters.)

1 COURSE - 295 KR