

# STAR SUPÉ

3 COURSES - 479 KR - 2 COURSES - 390 KR - 1 COURSE - 295 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.



## - MENU 1 -

3 courses \_\_\_\_\_

### PRE COURSE - MARINATED SALMON LOIN (G)

RODBETSMARINERAD LAXRYGG FRÅN FRÖJA MED GRÄSLOKSEMULSION, LAXROM, SJÖGRÄS OCH RÅGBRODSKRISP

*Salmon from Fröja marinated in beet root juice. Served with a chive emulsion, salmon roe, seagrass and crisp of ryebread*

2 courses  
(Pre course & Main course)

### MAIN COURSE - PEPPERY TENDERLOIN (L)

TRANCHERAD OXFILÉ MED KRÄMIG PEPPARSÅS, POMMES ANNA, SMAKSATT RODBETOR & VÄSTERBOTTENSOST SAMT FRITERAD SVARTROT

*Carved fillet of beef with a creamy peppersauce, a potato cake with beetroots and matured cheese topped with deep fried black salsify*

2 courses  
(Main course & Dessert)

1 course \_\_\_\_\_

### DESSERT - WHITE CHOCOLATE PANNACOTTA (L)

VIT CHOKLADPANNACOTTA MED LAKRITSGANACHE, HALLONPÄRLOR OCH ROSTAD VIT CHOKLAD

*Pannacotta of white chocolate with ganache of liquorice, raspberry pearls and roasted white chocolate*

## - MENU 2 -

3 courses \_\_\_\_\_

### PRE COURSE - SMOKED LAMB (L)

ROKT LAMMROSTBIFF FRÅN STARs ROKERI. SERVERAS MED BUTTERNUTKRÄM, FRITERAD SOTPOTATIS OCH PORTVINSSIRAP

*Smoked roast beef of lamb with a cream of butternut, deep fried sweet potatoes and a syrup of Port*

2 courses  
(Pre course & Main course)

### MAIN COURSE - BRANDERED COD 'WEST COAST' (L)

HALSTRAD LÄTTRIMMAD TORSKRYGG MED PRÄSTOSTDUCHESS, GRÄDDVISPAD SKY PÅ HAVSKRAFTOR OCH ROSTAD SPETSKÅL

*Brandered cod with pommes duchesse, a gravy of crayfish and roasted point cabbage*

2 courses  
(Main course & Dessert)

1 course \_\_\_\_\_

### DESSERT - STRAWBERRY DREAM ((L))

JORDGUBBSMOUSSE MED JORDGUBBSCHUTNEY OCH SVARTPEPPARMARANG

*Strawberry mousse with a chutney of strawberry and black pepper meringue*

## - VEGETARIAN MENU -

3 courses \_\_\_\_\_

### PRE COURSE - VEGETABLE TERRINE (L)

GRÖNSAKSTERRIN MED GETOSTKRÄM OCH GRÖNKÅLSCHIPS

*A terrine of vegetables with goat cheese cream and deep fried cow cabbage*

2 courses  
(Pre course & Main course)

2 courses  
(Main course & Dessert)

### MAIN COURSE - GRILLED PORTOBELLO (L)

GRILLAD PORTOBELLO FYLLED MED PUYLINSER, TOMAT OCH SCHALOTTENLOK. SERVERAS MED EN PRÄSTOSTDUCHESS OCH SOLTORKAD TOMATPESTO

*Grilled portobello stuffed with puy lentils, tomatoes and shallots. Served with pommes duchesse and a pesto of sundried tomatoes*

1 course \_\_\_\_\_

### DESSERT - CHOCOLATE MOUSSE

CHOKLADMOSSE MED JORDGUBBSCHUTNEY

*Chocolate mousse with a chutney of strawberries*

## - ALLERGIES? -

PLEASE ASK FOR GUIDANCE

BELLOW SYMBOLS CONTAINS FOLLOWING

(G) (L) (N)  
GLUTEN LACTOS NUTS

## - 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

