

Jernberghska

STARTERS

Melongazpacho 155 kr

green onion, mint and butter-fried levain bread

Burrata 145 kr

cocktail tomatoes, fresh basil, roasted hazelnuts, olive oil, flake salt and balsamic vinegar

Jernberghska's toast skagen 175 kr

Hand-peeled shrimps, mayonnaise, pickled silverskin onions, dill, lemon & butter-fried sourdough bread

Beef carpaccio 175 kr

artichoke chips, grated parmesan, chili oil and lemon

Bruchetta

tomatoes, onions, basil, olive oil, balsamic vinegar and butter-fried levain bread

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MAIN COURSE

Steamed cod 345 kr

salt-boiled potatoes, hand-peeled prawns, poached egg, horseradish and browned butter

Steak with coat 395 kr

warm bearnaise sauce, cocktail tomatoes and onion salad and french fries

Grilled lamb fillet 345 kr

tabbouleh, parsley, bulgur, tomato, onion and lime sauce

Baked lace dish 245 kr

summer primroses, potatoe puré, browned butterwith hazelnuts and fried rice paper

Hot smoked salmon 265 kr

potatoe salad flavored with horseradish, trout roe, and lemon

Jernberghska's meatballs 245 kr

Potato purée, cream sauce, pickled cucumber & sweetened lingonberries

French fries/hand-peeled prawns 245 kr

Hand-peeled prawns, french fries, aioli, red onion and dill

Shrimp salad 245 kr

poached egg, pickled onion, tomato, cucumber, chopped red onion, lemon, dill , aioli, and butter-fried levain bread

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DESSERTS

Crème brûlée 125 kr

Flavored with elderflower and citrus

Browned butter brownie 125 kr

Served with whipped cream and strawberries

Key lime pie 125 kr

Served with whipped cream

Homemade sea buckthorn ice cream 125 kr

Crushed dreams (a cookie) & honey

Homemade chocolate ice cream 125 kr

Brownie "soil" & raspberry coulis

Passionfruit and mango sorbet 75 kr

After dinner deal 155 kr

Your choice of 3cl of rum, whisky, cognac or Baileys. Served with coffee and a chocolate truffle