

Jernberghska

STARTERS

Raw rake with roe from lake Mälaren 279 kr

30g whitefish roe, chopped red unions and crème fraiche

Jernberghska's toast skagen 185 kr

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

Steak tartar 185 kr

crème on beetroot, carpers and Dijon mustard

MAIN COURSE

Butter-fried cod loin 395 kr

foamed lobster sauce on a bed with seasonal primroses and potatoes

Butter-fried beef fillet 395 kr

green pepper sauce, seasonal primroses and potatoes

Butter-fried lamb fillet 365 kr

pickled pumpkin, rosemary sauce served with Västerbotten cheese croquettes

Fish and sellfish stew 265 kr

Primers, cream, white wine, hand-peeled prawns and garlic bread

Jernberghska's meatballs 245 kr

Potato purée, cream sauce, pickled cucumber & sweetened lingonberries

Jernberghska

DESSERTS

Deep fried Camembert 125 kr

with gooseberry jam

Chocolate ice-cream on Varhona 125 kr

on a base of white chocolate soil

Vanilla pudding 95 kr

with sea buckthorn puree and small meringues

One cone of sorbet 65 kr

Ask the staff what kind of flavor we are serving

Chocolate truffle 55 kr

Choose between dark or nougat

After dinner deal 155 kr

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