

SHARING SUMMER MENU

3-course dinner, 595 SEK

Smoked rainbow trout / Juniper spiced wild boar / Summer dream topped with blackberry compote

Wine package, three glass of wine acc. to our recommendation 365 SEK

SNACKS

Smoked rainbow trout in cardamom salad

ramson mayo (Ä) – dark rye bread (G) – pickled red onion

145 SEK

Wine recommendation: Domaine Charles Baur Pinot Gris

Salted potato chips with seaweed caviar

Mayo with chives (B) – red onion

125 SEK

Wine recommendation: Domaine Charles Baur Cremant d'Alsace

MAIN COURSE

Meat/Fish 345 SEK Vegetarian 325 SEK

Choose ONE of the proteins from the bbq:

Fried temphe (B) w blueberry bbq sauce & salsa verde

Wine recommendation: Domaine Rombeau Le Botanist Fig 2 Rosé

Elderflower cured char w smoked butter (MP), hollandaise (Ä) & lemon

Wine recommendation: Domaine Charles Baur Riesling

Juniper spiced venison thigh, thyme gravy & mayo (Ä) with a taste of forest

Wine recommendation: Domaine Rombeau Le Botanist Fig 3

Sides that will be served to your choice of protein:

Hash brown (Ä) w cheddar cheese, lemon zest & fresh herbs

Cabbage w. pickled carrots & roasted buckwheat Baked tomatoes

Homemade bread (G) with herb butter (MP)

KIDS 4-12 yrs.

Half portion of main course, half price

or

Pan steak on venison- and porkmince (MP,Ä), boiled potatoes – creamy sauce (MP) - lingonberries

95 SEK

SWEETS

Vanilla ice cream – home baked meringue

– caramel sauce (MP,Ä)

75 SEK

SWEETS

135 SEK

Summer dream

Cheesecake cream (MP) with a blackberry compote – graham cracker crumbs (G)

Wine recommendation: Goggiano Moscato d'Asti

Chocolate lover

Home baked black bean brownie (B) – chocolate ganache – saltroasted sunflower seeds - whipped cream (MP) – syrup with sprouts shoot

Wine recommendation: Novaia Recioto della Valpolicella

Åkulla Kök & Café

The food we serve are cooked from scratch on quality raw products, mainly organic and locally produced. Our menu is planned according to the Swedish four seasons, therefore can the menu vary depending on availability of the vegetables.

We wish you a pleasant dinner experience!

Allergies? Please let us know if you have any questions about the food ingredients.

All our dishes are lactose free.

Contains: G=Gluten, MP=Milkprotein, N=Nuts,

Ä=Egg, S=Sesame, B=Leguminous plant