

MENU

GILLET RESTAURANT &
COCKTAILBAR

ENGLISH

STARTER

Goats cheese with beatrots,
roasted hazelnuts and honey (L)

115:-

Broiled char with cabbage and
apple salad
topped with Jerusamlem
artichoke crisps (G)(L)(Ä)

129:-

Steak tartare with Japanese
dressing, macadamia nuts, chili
mayonnaise
and crisp salad (N)(Ä)

115:-

MAIN COURSE

Swedish butter-fried sirloin steak
with sauce Espanol served with
crispy potato, bearnaise sauce and
side salad (L)

385:-

Fried cod loin with potato crisps,
tartar dressing and crisp salad
(G, Ä)

295:-

Baked cabbage with pumpkin
purée and crushed nuts

245:-

DESSERT

Coconut semifreddo with blood
orange and mango jelly
served with champagne sorbet
and vanilla leafs (G)

99:-

Crème brûlée flavoured with
espresso served with bourbon
ice-cream
(L, E)

99:-

Chocolate truffle
(L)

45:-

S V E N S K A

FÖRRÄTT

Chevré med rödbetor, rostade hasselnötter och honung (L)

115:-

Halstrad röding med kål- och äppelsallad
toppad med jordärtskockschips

129:-

Råbiff med japansk dressing,
macadamianötter, chilimajonnäs
och krispsallad (Ä) (N)

115:-

HUVUDRÄTT

Smörstekt svensk ryggbiff med
krispig potatis, sås Espanol
bearnaisesås och side salad (L)

385:-

Smörstekt torskrygg med
chablissås serveras med
potatispuré (L)

329:-

Bakad spetskål med pumpapuré
och krossade nötter

245:-

DESSERT

Coconut semifreddo with blood
orange and mango jelly
served with champagne sorbet
and vanilla leafs (G)

99:-

Crème brûlée flavoured with
espresso served with bourbon
ice-cream
(L, E)

99:-

Chocolate truffle
(L)

45:-