

Majkens

Starters

Toast Skagen (G,E) Half/full 179/279

Classic Swedish creamy shrimp salad on butter-fried brioche topped with bleak roe

White: Domaine de Oliviera Chablis 895/195

Beer: Carlsberg Hof 96

Beef Carpaccio (E)

Roasted beetroots, arugula, capers, truffle mayo, parmesigiano and olive oil

Red: Côtes du Rhône 629/142, Chateaufneuf du pape 995

Chanterelle toast(G,L,M,VEG)

Creamy Swedish chanterelles on sourdough bread topped with matured Västerbotten cheese

White: J Rosch Riesling 715/168

Red: Bourgogne Pinot Noir 795/178

Pear Carpaccio (L,M,VEG)

Roquefort, roasted walnuts and herb oil

White: Quinta do Montinho 669/154

Beer: Kronenbourg 1664 Blanc 106

Pankofried chèvre cheese (G,L,M,VEG)

Walnuts, figs, mixed lettuce, tomato, balsamic vinegar and cloudberry vinaigrette

White: Klein Constantina Sauvignon Blanc 689/156

Beer: Kronenbourg 1664 Blanc 106

Mains

Duck breast (L,M)

Served with potato purée, roasted celeriac and beetroot, purée of carrots and a cherry and rosemary- infused red wine sauce

Red: Langhe Nebbiolo DOC 695/159

Brunello Di Montalcino DCG 1135

Majken's steak on plank (L,M,E)

Beef Tenderloin served on an oak plank with baked cocktail tomatoes, bacon fried haricots verts, green cabbage. Pommes duchesse, béarnaise and a red wine sauce

Red: Ripasso Regolo DOC 715/169

2018 Miguel Torres Mas la Plana 1095

Moules Frites (G,L,M)

1 kg wine-boiled blue mussels with cream, garlic, freshly grated Grana Padano and red chili. Served with toasted levain bread, aioli and french fries.

White: J Rosch Riesling 715, 168, Vinters Chardonnay 795

Beer: Kronenbourg 166 Blanc 106

Filet of cod (L,M)

Served with beet roots, smoked pork, capers, browned butter and boiled potatoes

White: Bourgogne Les Chapitres 765/169

Miguel Torres Milmanda 925

Mushroom risotto (L,VEG)

With honey-baked chèvre, roasted beetroots and crispy kale. Vegan alternative with temphe is available.

White: Miguel Torres fransola 745/179

Red: Chianti DCG 674/154

Chanterelle pasta (G,L,M,VEG)

Pasta "dumplings" with Swedish chanterelles, tomato and kale in a creamy gravy with crème fraîche, white wine and garlic, topped with Grana Padano

Add beef Tenderloin +75

Red: Ripasso Regolo 715/169, Pio Cesare Barolo 1145

Pizza

All pizzas can be made gluten free and/or with vegan cheese

The Mushroom Forest (G,L,M,VEG) 239

189 Smetana, Swedish chanterelles, mushrooms, portabello, chèvre, onions and arugula

Top with cured ham +25

Red: Chianti DCG 674/154

Beer: Brooklyn Stonewall IPA 106

179 **Queen Italiano (G,L,M)** 239

Cured ham, semi-dried tomatoes, burratacream, creme, Grana Padano cheese and arugula

Red: Ripasso Regolo 715/169

Beer: Eriksberg karaktär 106

164 **Béarnaise (G,L,M)** 229

Marinated filet of pork, semi-dried tomatoes, onions, mushrooms, béarnaise sauce and parsley

Red: Bodegas LAN reserva 669/149

Beer: Eriksberg karaktär 106

179 **The Goat (G,L,M)** 219

Chèvre, bacon, honey, grated balsamico, arugula and walnuts

Vegetarian? Remove bacon, add beetroot!

Red: Bourgogne Pinot Noir 795/178

Beer: Eriksberg karaktär 106

369 **Nduja (G,L,M)** 209

Nduja (Italian hot and spicy salami sausage spread), mozzarella, red onion and arugula

Red: Quinta do Pegó friends selection 655/149

Beer: Brooklyn Stonewall IPA 106

395 **Löjrom (G,L,M)** 399

Smetana, Västerbotten matured cheese, pickled red onions, dill and lemon. Topped with löjrom - bleak roe. Also perfect as a starter for 2-4 persons.

White: J Rosch Riesling 715/168

Beer: Carlsberg Hof 96

Dessert

Crème brûlée Half/full 69/129
with fresh berries and mint

355 **Mango/Passion Trilogy** 165
Passion fruit, mango sorbet, cake crumbles, fresh mango and roasted pistachio nuts served in a cheesecake style

299 **Chocolate Fondant** 149
Vanilla ice cream, cherry compote and roasted white chocolate

299 **Today's special of sorbet/icecream** 69
Made by our local chocolate factory in Sälen

Amaretto truffle 69
Served with a raspberry compote

Allergic? Let us know and we will help You
G=contains gluten, L=lactose, M=milk protein, E=egg
VEG=vegetarian dish

Kids corner

Buffet (G,L,M) 0-3 yo free 4-12 yo 149 **Pizza (G,L,M)** 115
Make Your own favorite plate for dinner! We serve tacos, pancakes and tonights' special and there is icecream and sweets for dessert
Choose between Vesuvio, Margarita, Capricciosa and Hawaii. Available in fullsize +54
Add icecream and sweets for dessert +34