En plats med historia vid Göta Kanal

sedan 1929

NORRQVARN
Hotell & Konferens

www.norrqvarn.se

Menu

Starter

Duck breast with apple, beetroot, crème fraiche and vinaigrette 145.-
2015 Château des Jacques, Moulin-à-Vent, France *130.-*

NQ platter, matie, smoked meat from local farms, Swedish cheeses 145.-
Qvänum snaps 75.- Qvänum-Humle & Dumle (beer) 105.-
2014 Essence Riesling S. A Prüm, Mosel, Germany *90.-*

Tomato bouillon – from roasted Swedish tomatoes, served with flatbread roll and herbed curd cheese cream 95.-
2015 Lias Albarino, Martin Codax, Rias Baixas, Spain *120.-*

Main Course

Lightly pickled seared char from Lake Vättern with herb crumbles, served with potato & cauliflower puree, crayfish sauce, oven-dried tomatoes & kohlrabi 275.-
2016 Cono sur Chardonnay, Casablanca Valley, Argentina *115.-*

Rolled pork belly stuffed with tarragon and mustard, apple & sauerkraut salad, gravy and mashed potatoes 225.-
22016 Côtes du Rhône La Redonne , Jean_luc Colombo, Rhône, France *115.-*
2015 Château des Jacques, Moulin-à-Vent, France *130.-*

Seasonal game meat with lightly salted cauliflower, porcini mushroom, lingonberry, gravy and crisp potato puffs (Pommes dauphine) 290.-
2014 Crozes Hermitage, E Guigal, Rhône, France *125.-*

Roasted Swedish cabbage, foamy apple sauce, broad beans and shaved cheese from a local farm 195.-
2016 Côtes du Rhône La Redonne, Jean-Luc Colombo, Rhône, France *115.-*

More information on allergies? - Please ask us!

En plats med historia vid Göta Kanal

sedan 1929

NORRQVARN
Hotell & Konferens

www.norrqvarn.se

Dessert

Crème brûlée, served with cloudberry preserve and white chocolate crumbles	105.-
2015 Carmes de Rieussec, Sauternes, Bordeaux, France	*60.-*
Variation of plum, fresh cheese cream flavored with honey	95.-
2015 Carmes de Rieussec, Sauternes, Bordeaux, France	*60.-*
Chocolate waffle made from dark chocolate, with cloudberry ice cream	130.-
2003 Rivesaltes Ambré, Maison Cazes, Roussillon, France	*65.-*

A taste of Skaraborg

Tomato bouillon ~ from roasted Swedish tomatoes, served with flatbread roll and herbed curd cheese cream
2015 Lias Albarino, Martin Codax, Rias Baixas, Spain

Seasonal game meat with lightly salted cauliflower, porcini mushroom, lingonberry, gravy and crisp potato puffs (Pommes dauphine)
2016 Cono sur Chardonnay, Casablanca Valley, Argentina

Crème brûlée, served with cloudberry preserve and white chocolate crumbles
2015 Carmes de Rieussec, Sauternes, Bordeaux, France

Price 455:-
Wine recommendation 305:-

Barnmeny

Pancakes with strawberry jam and cream.	2 pieces 45:-
	4 pieces 65:-

A half-portion of a main dish for half the price.

Our local producers

Klangehamn, Adelåsen, Börstorp, Sivans Ost, Hökensås, Moster Susannes Ägg

More information on allergies? - Please ask us!