

Menu 'A taste of Sweden'

Chanterelle tarts served with green pea puree and Wrångebäckscreme **L**
Lias Albarino Martin Codax, Rias Baixas, Spain

Roasted char is served with potatoes -
and artichoke cake, pickled fennel and blue mussel sauce **L**
Sancerre Domaine la Croix St Laurent, Loire, France

Variety of blackberries - panna cotta, mousse
& fresh berries **G**
Riversaltet Ambré, Rousillon, France, EKO

Menu 485:-
Wine package 275:-



Why does Norrquanns food tastes so good?

Central to our philosophy is the effort to promote locally sourced ingredients from West Sweden -

a region that provides us with a wide selection of products.

We notice with satisfaction that the demand for local food is constantly growing - understandably so.

After all, it is no longer a secret that locally produced food not only benefits our health and the environment, but is also superior in taste!

We have been a "Taste of West Sweden" accredited restaurant since spring 2012.

Here are some of the fantastic local suppliers we work with

Börstorp Slott-organic beef - Almnäs Bruk-cheese
Påverås Gårdsmejeri-cheese - Adelsåsen, Stora Levene-turkey
Knäck & Bräck-crispbread - Olivia Eko-juices
Sivans Ost- cheese & crackers - Wästgötarna-grain
Söråsen-chili & vegetables - Hjordnära-dairies
Erik i Boda-vegetables - Ryholm-wild duck
Maltes Fisk-fish roe, perch, walleye - Otterbäckens Väner-fish roe, walleye
Kullans Lycka- sheep & lambproducts - Asperö-fish
Göranstorp - organic and KRAV-labeled meat
Hökensås charkuteri-handmade sausages & chark products
Klangehamn-trout, perch - Moster Susanne-eko eggs
Qvånum Mat & Malt-beer & liquor - Grönsakshuset Skövde

V Vegan **L** Lactosefree **G** Glutenfree **M** Milkfree

Ask your waiter or waitress for allergen information.

Menu

Starters

- Chanterelle tarts served with green pea puree and Wrångebäckscreme **L** 125:-
- Crayfish soup with leeks served with grilled bread and aiol 125:-
- Artichoke soup with leeks and chips of artichoke, served with grilled bread and herb oil **V** 115:-
- Smoked marinated beef brisket served with carrot puree, yogurt and fresh horseradish **G** 115:-

Main Course

- Braised beetroot served with almond potatoes, sautéed leeks and almond & parsley sauce **G V M L** 225:-
- Roasted char is served with potatoes - and artichoke cake, pickled fennel and blue mussel sauce **G** 285:-
- Swedish meatballs served with boiled fresh potatoes, cream sauce, cucumber and raw lingonberries **G** 185:-
- Filet of elk with salvia crust, served with Brussels cabbage stomp, red cabbage sauce, mixed beets and tomato **G** 285:-

Desserts

- Raspberry Harmony - raspberry macaron, raspberry jelly, fresh raspberries and vanilla yogurt **G** 95:-
- NQ apple pie is served with crumbs, nut cream, whipped cream cheese and apple salsa 95:-
- Variety of blackberries - panna cotta, mousse & fresh berries **G** 105:-
- Sea buckthorn panna cotta with apple salsa and roasted white chocolate **G V M L** 95:-

Kids Menu

½ portion of the main course ½ the price.

Pancakes with strawberry jam & cream. 2 pcs 45:-
4 pcs 65:-

Dessert Vanilla ice cream with berries, chocolate sauce and garnish 65:-

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