

# 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  
Qvänur 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:-
- Tomato broth flavored with Libbe & garlic, served with lightly dug goose and cheese-filled croutons **L** 125:-
- Tomato broth flavored with Libbe & garlic, served with fresh tomatoes and herb croutons **L V M** 95:-
- 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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