

MENU

APPETIZERS

Pastry with snow crab - 155
Whipped lemon, trout roe and dill oil

Classic Toast Skagen - 185
With whitefish roe

Tataki Tuna - 165
Asian fusion

Chanterelle soup - 125
With thyme and garlic croutons

Grilled venison - 165
Served on toast, butter and rosemary
marinated onion, dijonnaise and cured
tomatoes

Burrata - 165
With cured cocktail tomatoes and grilled
levain bread

SWEDISH DELICACY PLATTER - 335

Swedish Skagen with roe, pastry pie with
chanterelle purée, gravlax with Swedish
mustard and dill dressing, reindeer meat
sausages, Västerbotten cheese, moose
roast, blackberry marmalade

MAIN COURSES

Swedish meatballs - 225
Served with potatoe purée, creamy gravy,
pickled cucumber and lingon berries

Pork baked with apples - 275
Jerusalem artichoke purée, mustard gravy,
Jerusalem artichoke crisps and pickled
apples.

Venison - 385
Served with Pommes Anna with cheddar,
Bordelaise sauce, a side of mushrooms,
lingonberry butter and deep fried kale

Salmon - 285
Served with Norwegian Sandefjord sauce,
pickled fennel, grilled lemon and seasonal
vegetables

Moule Normandie - 145/215
With smoked pork cubes served with
aioli and levain bread
Add French fries - 35

Portabello au gratin - 225
Mascarpone cream with sun-dried tomato,
basil, garlic, parmesan, kalamate olives,
cured tomatoes and grilled levain bread

HUTTONS BRASSERIE

MÅLARDROTTNINGEN YACHT HOTEL & RESTAURANT

DESSERTS

Deep fried halloumi - 125
With warm cloudberry jam and fried parsley

2 scoops of sorbet - 115
Lemon and raspberry, served with fresh berries

Cheese platter - 145/225
Cheese by the chef's choice, blackberry
marmalade, fruit, sourdough crisp bread

Swedish Kladdkaka - 125
With Amaretto flavoured whipped cream
and fresh berries

BARBARAS DAY & NIGHT MENU

(Served between 11:00-18:00 / 22:00-06:00)

Shrimp toast - 185
150 grams of hand peeled shrimp, dill
mayonnaise, egg and whitefish roe

Marinated olives- 65

Flat Bread, Coppa - 185
Coppa de nostrano, fiore di latte, topped
with parmesan and basil infused
mayonnaise

Flat Bread, Smoked ham- 185
Smoked ham, mozzarella and
Västerbotten cheese

Cheese platter - 145/225
Cheese by the chef's choice, blackberry
marmalade, fruit, sourdough crisp bread

Cocktail sausages - 85

Flat Bread, Blanco - 185
Whipped chèvre on cottage cheese,
roasted beetroots with rucicola salad and
wild flower honey with roasted pine nuts

Flat Bread, Veg - 185
Grilled pickled capsicum, kalamata olives
and artichoke hearts

GLAS CHAMPAGNE

Nicolas Feuillatte

145

COCKTAILS

165
DryMartini
Tom Collins
White Lady
French75

138
Dry & Tonic
Apple Punch
Pink Paloma
Röd Spritz