

MENU

APPETIZERS

Classic Toast Skagen - 185
With whitefish roe

Tataki Tuna - 195
Asian fusion
(Vegan option available)

Norway Lobster soup - 175
With grilled levain bread

Grilled venison - 165
Served on toast, butter cooked onions with
rosemary, dijonnaise and cured tomatos

Burrata - 185
With cured cocktail tomatoes and grilled
levain bread

SWEDISH DELICACY PLATTER - 335

Swedish Skagen with roe, smoked salmon
mousse, pastry pie with Västerbotten
cheese, gravlax with Swedish mustard
and dill dressing, reindeer meat sausages,
wild boar steak, blackberry marmalade

MAIN COURSES

Swedish meatballs - 235
Served with potatoe purée, creamy gravy,
pickled cucumber and lingon berries

Slow roasted pork belly
with apples - 275
Jerusalem artichoke purée, mustard gravy,
Jerusalem artichoke crisps and pickled
apples

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

Salmon - 305
Served with potatoe-Jerusalem artichoke
mash, Norwegian Sandefjord sauce,
pickled fennel, grilled lemon and seasonal
vegetables

Moules Normandie - 245
Mussles in a creamy sauce with smoked
pork, served with aioli and French fries
Add levain bread- 15

Portabello au gratin - 235
Mascarpone cream with sun-dried tomato,
basil, garlic, parmesan, kalamata olives,
cured tomatoes and grilled levain bread

BRASSERIE HUTTON

MÄLARDROTTNINGEN YACHT HOTEL & RESTAURANT

DESSERTS

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

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

Swedish Kladdkaka - 125
Served with Amaretto flavoured whipped
cream and fresh berries
(Gluten free option available)

2 scoops of sorbet - 125
Chocolate truffle - 45

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

Flat Bread, Blanco - 185

Whipped chèvre on cottage cheese, roasted beetroots with
ruccola salad and wild flower honey with roasted pine nuts

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

Cocktail sausages - 85

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