

Menu

APPETIZERS

Classic Toast Skagen - 185

With bleak roe

Assorted pickled herring - 165

with Classic Garnishes

Garlic gratinated langoustine - 225

Served with fresh baked bread

Grilled Tuna - 215

Served with ponzu & cale- appel crudité

Burrata - 185

With fried capers from Pantelleria
& Pistou Rosso

A SWEDISH MENUE

ASSORTED PICKLED
HERRING
WITH CLASSIC GARNISHES

SWEDISH MEATBALLS

IN CREAM SAUCE WITH POTATO
PUREE, LINGONBERRIES & PICKLED
CUCUMBER
SOMETHING SWEET

495 -

MAIN COURSES

Biff Rydberg- Venison - 385

Pan fried diced venison, diced potatoes,
caramelized onions, egg yolk & dijon

Roasted Spring chicken - 285

Early harvest veggies & butter-lemon jus

Steak frites - 345

Cafe de Paris & Tomato sallad

Swedish Meatballs - 265

In cream sauce with potato puree,
lingonberries & pickled cucumber

Braised cod cheeks - 305

Serve with Hollandaise au Beurre noisette,
green asparagus & trout roe

Moules mariniere - 265

Blue shell mussels steamed in white wine,
garlic & parsley served with French fries

Roasted pointed cabbage - 235

With green pea hummus & lemon

BRASSERIE HUTTON
MÄLARDROTTNINGEN YACHT HOTEL & RESTAURANT

DESSERT

Chocolate on Chocolate - 135

Lady Huttons favorites

Today's sorbet - 65/- 125

With or without Vodka

Cheese - 165

Assorted Cheeses with
Marmelade

Chocolate Truffle - 45

BARBARAS LATE & DAY MENU

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

Shrimp Toast - 185

150 grams of hand peeled shrimp, dill,
mayonnaise, egg & roe

Flat Bread Smoked Ham - 185

Fior di latte, smoked ham, mozzarella
& Västerbotten cheese

Cheese platter - 225

House cheeses & accompaniments

Flat Bread Bianco - 185

Three cheeses & honey

Snack sausage - 49

Olives - 65 Peanuts - 30

Bag of potato crisps - 35

Flat Bread with Löjrom - 395

Västerbotten cheese, white fish roe sour
cremé fraiche & red onions

GLASS OF
CHAMPAGNE

Nicolas Feuillatte

145

COCKTAILS & MOCKTAILS

165

DryMartini
Tom Collins
White Lady
French75

138

Dry & Tonic
Apple Punch
Pink Paloma
Röd Spritz