

STARTERS

Hand-cut Swedish beef tartare with Swedish tomatoes, basil, Wästerbotten cheese cream, pine nuts, zucchini, and crispy potatoes
225 sek

Classic Toast Skagen with homemade bread, Kalix vendace roe, and lemon
245 sek

Wild mushroom toast with seasonal mushrooms on homemade brioche, Wästerbotten cheese, pickled onion, and cress
235 sek

MAIN COURSES

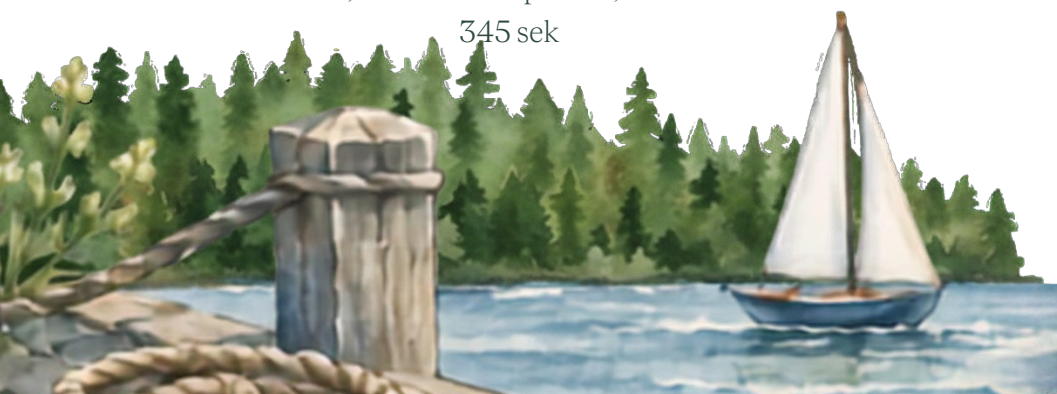
Today's cut of dry-aged 10-year-old Swedish Mountain Cattle from Näsåker, served with roasted potatoes, pepper sauce, green salad, and Swedish tomatoes
475 sek

Whole grilled boneless mackerel with new potatoes, summer vegetables and beurre blanc
395 sek

Plat du Jour - Catch of the day or today's vegetarian
285 sek

Pork schnitzel with roasted potatoes, Café de Paris butter sauce, and a salad of onion, capers, and fresh herbs
295 sek

Limited-edition burger made from dry-aged Swedish Mountain Cattle from Näsåker, served on a homemade brioche bun with cheese cream, silver onion cream, raw silver onions, house-made pickles, and French fries
345 sek



SUMMER MENU

Served daily from 1:00 PM
Weeks 27-32

DESSERTS

Crème brûlée infused with toasted sourdough, served with roasted white chocolate, rhubarb sorbet, and Swedish raspberries
145 sek

Ice Cream & Berries - Warm seasonal berries with vanilla ice cream
105 sek

Swedish strawberries with almond financier cake, vanilla ice cream, and salted caramel
165 sek

KIDS MENU

Fish & Chips
French fries & aioli
135 kr

Swedish Meatballs
Potatoes & cream sauce
135 kr

Pancakes
Jam & whipped cream
95 kr

Ice Cream Scoop
55 kr

Allergies?
Please ask a member of our staff.



4 - COURSE

Course 1
Halibut carpaccio from Sterling, with Swedish cucumber, horseradish cream, dill, butter-fried rye bread, and garden herbs

Course 2
Boiled new potatoes with Havgus cheese foam, browned butter and leek, pickled silver onion, and Kalix vendace roe

Course 3
Today's cut of lamb, with caramelised onion cream, salt-baked golden beets, lamb ragout, and lamb jus flavoured with wild pepper and thyme

Course 4
Swedish strawberries marinated with pepper, served with almond financier, vanilla ice cream, and salted caramel

745 sek/ person
Wine pairing 595 kr

Served from 6:00 PM



Summer at Hällsnäs

Visit our website to explore everything happening with us this summer - from morning yoga and drink tastings to relaxing spa packages.

www.hallsnas.se