



MOLLÖSUNDS WÄRDSHUS

Hotell & Restaurang

A`L a`C a`r t e

17.30 - late

Starters

Mussel chips with roe, dill mayonnaise & pickled onions SEK 195

Cured Scallops served with cucumber, green apple & mussel sauce SEK 195

Beef tartar served with confit egg yolk, pickled mustard seeds & stone mushroom crème SEK 185

Carrot served three ways SEK 125

Main Course

180g Tenderloin with red wine sauce, root vegetables & potato cake SEK 350

Steamed halibut with dill-tossed potatoes, root vegetables & browned butter with horseradish SEK 315

Witch flounder served with steamed point cabbage, a creamy white wine sauce & hazelnuts SEK 295

Prime rib burger with Cheddar cheese, Bacon, Salad, Coleslaw & Fries SEK 269

Moules Marinière SEK 240

Fries for Moules + SEK 25

Steak on beetroot served with root vegetables, potato cake & garlic cream SEK 265

Dessert

Deconstructed lemontarte SEK 125

Gateau marcel a la Mollösunds Wårdshus SEK 125

Chocolate parfait with raspberry coulis & cookie crumble SEK 125