

HARRIETS

MAINCOURSE

TONIGHT'S DINNER 175

The dinner varies, ask us

PORTABELLO 295

Tempura fried portabello, gnocchi, Karl Johan mushroom sauce with truffle, pickled black currant, roasted hazel nuts

Triapiche Malbec

ARCTIC CHAR 325

Arctic char from Malgomaj, potato cake, baked carrots, beurre blanc, roe from the rainbow trout

Domaine Moreau, Petit chablis, Chardonnay

ENTRECÔTE 365

From Swedish farms, tomato - and onion salad, french fries with parmesan, pepper sauce

Grand Renom Superior, Bordeaux, Merlot / Cabernet franc

BOOKMAKER'S TOAST 275

Levain, beef tenderloin, dijonnaise, tomato, raw onion, egg yolk, horseradish

Triapiche, Malbec

VEGETARIAN BURGER 235

Vegetarian soy pattie, chèvre, crispy salad, raw onion, onion compote, French fries, aioli

*Can be made vegan

Collect the grape EKO, Riesling

LAMB BURGER 235

Lamb from Häljegård, chèvre, crispy salad, raw onion, onion compote, French fries, aioli

Roberto Sarotto Piemonte Rosso, Barbera / Nebbiolo

DESSERT

PAVLOVA 145

Meringue, whipped cream, sea buckthorn curd, sugar stirred sea buckthorns

DARK CHOCOLATE TERRINE 125

Cloudberry from the region, yoghurt powder, sea salt

ICE CREAM 125

Vanilla ice cream from Glassbonden, browned butter crunch with brioche, nuts, caramel

CRÈME BRÛLÉE 125

PRALINE 45

Chocolate from Nordic Chocolate

TWO SCOOPS OF SORBET 55

CHEESE PLATTER 145

Cheese from Västerbotten, Harriets marmalade, deep fried bread from Röda

HARRIETS

THREE COURSE MENU "DALKARLSÅ" 595

KVARKEN TOAST

ENTRECÔTE

CRÈME BRÛLÉE

Recommended beverage package 365

SNACKS

ROOT VEGGIE CRISPS 45

MARCONA ALMONDS 60

NOCELLARA OLIVES 69

MIXED NUTS 45

SNACK SAUSAGE ELK / REINDEER 60

FRENCH FRIES WITH PARMESAN, AIOLI 69

STARTERS

BAKED CHÈVRE 175

Figs, caramelized honey, puff pastry, pine nuts

Calcaires Sauvignon Blanc

GAMBAS AL AJILLO 175

Chili - and garlic fried ASC- marked Vannamei prawns, grilled lemon, levain

Collect the grape EKO, Riesling

KVARKEN TOAST 175

Harriets "Skagen" with cold smoked salmon, hand peeled shrimp, lemon, deep fried bread from Rödå

Louis Moreau, petit chablis, chardonnay

CHARKUTERIE PLATE 215

Cheese and charcuterie from the region, Harriets marmalade, melon, olives, deep fried bread from Rödå

Roberto Sarotto Piemonte Rosso, Barbera / Nebbiolo

STEAK TARTAR 195 / 260

Beef tenderloin, Karl Johan mushroom cream, egg cream, browned butter, pickled mustard seeds, raw onion, pepper crunch, horseradish

(Large includes french fries)

*Can be made vegan

Charvin, Pinot Noir

Any questions about allergies or where our food is produced? Please ask us