

# 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, sauce Sandefjord, rainbow trout roe

*Domaine Moreau, Petit chablis, Chardonnay*

### ENTRECÔTE 365

From Swedish farms, onion - and mushroom ragù, 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

Cloudberrries from the region, yoghurt powder, sea salt

### ICE CREAM 125

Vanilla ice cream from Glassbonden, tahini - and dates caramel, roasted hazelnuts

### 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 Rödå

# 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

ARANCINI 175

Porcini, wood mushroom, shiitake, blue cheese, cheddar polenta, jalapeno, onion, parmesan

*Charvin Pino Noir*

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