

# HOTEL SHEPPS HOLMEN

## Restaurant Långa Raden Event Menu 655 SEK

Please choose the same menu for the whole group and let us know if someone has any special dietary requirements. Our kitchen will cook a suitable menu for them.

All prices are including VAT.

### Starters

Creamy artichoke soup with crispy cabbage and cheese croquette.

Potato dumpling filled with chanterelles and västerbotten cheese. Served with a browned cabbage bouillon

Blackened salmon with cress mayonnaise and toasted buckwheat

Smoked breast of duck. Blue cheese dressing, endive salat and honey roasted almonds

### Main courses

Thyme and lemon baked root vegetables. Fried forest mushrooms, flower sprouts, browned butter foam and mushroom broth

Seared arctic char with butter fried chanterelles and Sandefjord sauce flavored with chives and trout roe.

Rosemary baked breast of guinea fowl. Raqu made of onions, bacon and Brussels sprout. Celeriac pure

Duck breast seared with juniper berries, ginger braised carrots, carrot pure and endive

### Desserts

Coffee parfait with caramel sauce and caramelized hazelnuts

Cherry bavaois on a creamy chocolate tart. Pickled cherry's and roasted cacao nibs

Almond cake with sea buckthorn curd and white chocolate ice cream.

Blueberry soup with cardamom cookie and blueberry ice cream

### Start with a drink!

	Glass / Bottle
Champagne	160 / 870 SEK
Cava	120/ 610 SEK

### Wine

Wine Package Composed by our sommelier that goes well with the food you choose. From 445 SEK / per person  
Or Choose from the wine list if you wish to buy whole bottles.