

# Gothenburg Set Menus

## Summer 2011 - 2012

Menu 1 - \$49 per person

### To start

Warm bread, spreads, dips

### To Follow

Tender aged prime beef eye fillet, new potato salad, romesco, grilled greens

or

Cinnamon and tomato quinoa, aubergine bahji, chilli sautéed courgettes, goat cheese, pomegranate and mint raita

or

Market fish, new season potato, cos lettuce, marinated green lip mussels, chilli sesame mayonnaise

### To Finish

Vanilla Pannacotta, balsamic berries

or

Affogato of espresso with Hokey Pokey ice cream

Menu 2 - \$59 per person

To start

House smoked **tomatoes**, apple caramel, capers, sautéed cress, Delice de Bourgogne

Or

**Duck liver parfait**, pickled shallot gelee, warm ciabatta

Or

Spiced corn fed **chicken** skewers, mint and pomegranate raita

To Follow

Tender aged prime **beef** eye fillet, new potato salad, romesco, grilled greens

or

Cinnamon and tomato **quinoa**, aubergine bahji, chilli sautéed courgettes, goat cheese, pomegranate and mint raita

or

Market **fish**, new season potato, cos lettuce, marinated green lip mussels, chilli sesame mayonnaise

To Finish

**Vanilla Pannacotta**, balsamic berries

or

**Affogato** of espresso with Hokey Pokey ice cream

or

**Passion fruit** sorbet

Menu 3 - \$62 per person

To start, tapas to share

Warm bread, spreads, dips

Gravad lax salmon, Hovmästarsås, crutes

Duck liver parfait, pickled shallot gelee, warm ciabatta

Seared sirloin, grilled lime, chilli lemon sauce

To Follow

Tender aged prime beef eye fillet, new potato salad, romesco, grilled greens

or

Cinnamon and tomato quinoa, aubergine bahji, chilli sautéed courgettes, goat cheese, pomegranate and mint raita

or

Market fish, new season potato, cos lettuce, marinated green lip mussels, chilli sesame mayonnaise

To Finish

Vanilla Pannacotta, balsamic berries

or

Affogato of espresso with Hokey Pokey ice cream

or

Passion fruit sorbet

Menu 4 - \$69 per person

To start, tapas to share

Warm bread, spreads, dips

Gravad lax salmon, Hovmästarsås, crutes

Duck liver parfait, pickled shallot gelee, warm ciabatta

Crispy calamari with saffron and dill aioli

To follow, tapas to share

Patatas bravas with sweet curry aioli

Crispy slow braised pork belly, green pea and shallot mascarpone, ginger glaze

Skagen röra Swedish classic mix of prawn,  
dill, lemon and mayo, served with crutes

Seared sirloin, grilled lime, chilli lemon sauce

Ginger and chilli prawns

Spiced corn fed chicken skewers, mint and pomegranate raita

To Finish

Vanilla Pannacotta, balsamic berries

or

Affogato of espresso with Hokey Pokey ice cream

or

Passion fruit sorbet