

# MENU

4 Krogar  
- vid sjön -

## **- Entrees -**

Fish & seafood soup topped with herb oil  
served with toasted bread.

119:-

Salmon marinated with ginger, chilli and lime,  
served with lime cream and toast.

119:-

Whisky Marinated sirloin steak, served with pesto,  
grated Parmesan cheese and roasted pinenuts.

119:-

## **- Vegetarian -**

Pasta with portabello, parmesan, egg yolk and  
Baked salsify in filo dough.

198:-

Carrot Wellington with red wine blackberry sauce,  
served with potato croquettes.

198:-

## **- Children's Menu -**

Pork fillet with french fries and béarnaise sauce.

74:-

90g hamburger with bread and french fries.

69:-

Chicken skewers with french fries.

74:-

## **- Main Courses -**

Chicken breast from Ventlinge farm filled with cranberries, served with mushroom sauce, bacon and cheddar cheese pastry.

189:-

Fillet of venison with honey glazed root vegetables, port wine sauce flavored with black currant, served with potato croquettes.

279:-

Sirloin steak with red wine glazed vegetables, served with bearnaise sauce, red onion marmalade and potato croquettes.

259:-

Char fillet with pak coi, sugar peas, tomato, dill, served with cava sauce and potato-parsnip purée.

259:-

Hake with cauliflower, broccoli and pickled root vegetables, served with crayfish sauce and potato-parsnip purée.

259:-

## **- Dessert -**

The house's apple cake with elderberry and blackberry, served with vanilla sauce.

95:-

Cloudberry parfait with cloudberry and mint coulis, served with oat biscuit and baileys cream.

115:-

# WINE LIST

## Sparkling wine

Non-alcoholic sparkling wine (glass)	42:-
The house sparkling wine, (glass)	72:-
Duc de Foix Cava Brut, Spain	295:-
Pinot Chardonnay Spumante, Italy	345:-
Champagne Heidsieck Monopol Blue Top, France	695:-

## White wine

Ebony Vale, Chardonnay (non-alcoholic), (glass)	42:-
Los Tilos Sauvignon Blanc, Chile (glass)	72:-
Los Tilos Sauvignon Blanc, Chile	295:-
Paula Chardonnay, Argentina	325:-
Toscanna Maremma Bianco IGT, (glass)	92,-
Toscanna Maremma Bianco IGT, Italy	395:-
Cora de Loxarel, Spain	340:-
Rieflé Bonheur Convivial Riesling, France	345:-
Gavi DOCG di Gavi, Italy	350:-
Pinot Grigio Isonzo DOC, Italy	365:-
J. Moreau & Fils Chablis, France	414:-

## Rosé wine

Donna Marzia Rosato, Italy (glass)	72:-
Donna Marzia Rosato, Italy	295:-
Santa Rita Rosé Cabernet Sauvignon, Chile	295:-

## Red wine

Ebony Vale, Cabernet Sauvignon (non-alcoholic), (glass)	42:-
Los Tilos Cabernet Sauvignon, Chile (glass)	72:-
Los Tilos Cabernet Sauvignon, Chile	295:-
Chalk Hill Blue, Sauvignon/shiraz, Australia	365:-
Montecucco Sangiovese Doc, (glass)	92,-
Montecucco Sangiovese Doc, Italy	395:-
Anjou Rouge, France	435:-
Edmeades Zinfandel, USA	485:-
Black Lady Syrah, South Africa	495:-
Sartori Amarone della Valpolicella DOC, Italy	525:-
Valpolicella DOC Superiore Ripassato, Italy	545:-
Brunello di Montalcino DOC, Italy	695:-

## Dessert wine

Sartori Rerum Recioto Della Valpolicella, Italy	4c1 53:-, 6c1 82:-
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Contact us for booking.

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