

# Jernberghskas menu

## Menu suggestion

### Main

Fillet of deer with mushroom filled dumplings  
and truffle sauce

### Dessert

Granité of lingonberries and crispy biscuit

320 kr

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### Starter

Marinated reindeer with pickled cranberries on a cheese biscuit

### Main

Saithe with crispy bacon and red wine sauce  
served with beetroot fondant

370 kr

### Starters

Wild mushroom soup	115 kr
Gratinated chèvre on a bed of salad and crispy bacon topped with lime honey dressing	120 kr
Toast Jernbergh with white bait roe (seafood mix on homemade rye)	125 kr

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Marinated reindeer with pickled cranberries on a cheese biscuit	135 kr
Naturally fed duckliver terrine on a brioche with Xantē cubes and plum compote	135 kr
Side orders	
Green salad with tomatoes, vinegrette and parmesan cheese	45 kr
Deep fried chèvre poppers with lime honey	55 kr
Rye crisp with white bait roe, sour cream and red onion	65 kr
Jernberghska snaps, OP, Skåne, Aahlborg, Rånäs, Bäska, Swedish vodka	20 kr cl
Mains	
Fritters with oven baked beetroot, bean salsa and a crème of cheese	165 kr
Saithe with fried bacon and red wine sauce served with beetroot fondant	255 kr
Fillet of deer with mushroom filled dumplings and truffle sauce	290 kr
Tendered American Black Angus beef (250 g) with our béarnaise and red wine sauce served with herb roasted potatoes	310 kr
Our classics	
Fish of the day (ask the staff)	145 kr
Meatballs of elk with gin and juniper sauce, pickled cucumber and lingon berries	185 kr
Wine braised oxtail with root vegetables ragu served with mashed potatoes	195 kr
The Jernberghska peppersteak with garlic tossed haricots verts	275 kr
Desserts	
Raspberry semifreddo with chocolate ripples meringue	95 kr
Crème brûlée	95 kr

