

# MENU

GILLET RESTAURANT &  
COCKTAILBAR

# ENGLISH

## STARTER

Goats cheese with beatrots,  
roasted hazelnuts and honey (L)

115:-

Broiled char with cabbage and  
apple salad  
topped with Jerusamlem  
artichoke crisps (G)(L)(Ä)

115:-

Steak tartare with Japanese  
dressing, macadamia nuts, chili  
mayonnaise  
and crisp salad (N)(Ä)

115:-

## DESSERT

Coconut semifreddo with blood  
orange and mango jelly  
served with champagne sorbet  
and vanilla leafs (G)

99:-

Crème brûlée flavoured with  
espresso served with bourbon  
ice-cream  
(L, E)

99:-

Chocolate truffle  
(L)

45:-

## MAIN COURSE

Swedish butter-fried sirloin steak  
with sauce Espanol served with  
crushed potato, bearnaise sauce  
and side salad (L)

385:-

Fried cod loin with potato crisps,  
tartar dressing and crisp salad  
(G, Ä)

295:-

Baked cabbage with pumpkin  
purée and crushed nuts

245:-

# S V E N S K A

## FÖRRÄTT

Chevré med rödbetor, rostade hasselnötter och honung (L)

115:-

Halstrad röding med kål- och äppelsallad  
toppad med jordärtskockschips

115:-

Råbiff med japansk dressing,  
macadamianötter, chilimajonnäs  
och krispsallad (Ä) (N)

115:-

## DESSERT

Coconut semifreddo with blood  
orange and mango jelly  
served with champagne sorbet  
and vanilla leafs (G)

99:-

Crème brûlée flavoured with  
espresso served with bourbon  
ice-cream  
(L, E)

99:-

Chocolate truffle  
(L)

45:-

## HUVUDRÄTT

Svensk smörstekt ryggbiff med  
krossad potatis, sås  
Espanol  
bearnaisesås och side salad (L)

385:-

Smörstekt torskrygg med  
chablissås serveras med  
potatispure´ (L)

329:-

Bakad spetskål med pumpapuré  
och krossade nötter

245:-