

meny

STARTERS

FILET OF CURED SALMON 100:-
with caraway, rye bread chips, cream of parsnips,
sea buckthorn preserve and cress

TARTAR OF LOCAL BEEF 135:-
with emulsion of Italian truffle, tangy chanterelles,
panfried capers and roasted black peppers

TORTELLINI 100:-
stuffed with homemade ricotta, cream of
mushrooms, mushrooms fried in butter, and basil

CHARCOAL-ROASTED RED POINTED CABBAGE 95:-
with brown butter, roasted buckwheat,
hazelnuts and a spicy purée flavoured with bourbon

MAIN COURSES

BEER-BRAISED PORK CHEEK 220:-
with savoy cabbage, cream of potato and
Jerusalem artichokes, buttered broth and carrot

PIKE-PERCH FROM RINGSJÖN 250:-
with lemon and fennel beurre-blanc,
carrot, pickled radish, trout roe, potato and kale

ROASTED TOPSIDE OF DEER 240:-
with potato brioche, creamed pumpkin, pan-fried
mushrooms, caramelised pears, red wine gravy

PARMESAN AND PUMPKIN RISOTTO 200:-
med rostade hasselnötter, picklad butternut,
savoy cabbage and water cress

TWO COURSES 305:- / THREE COURSES 385:-
Served Tuesday to Saturday. See menu on the board!

THE KULTUREN DISH 170:-
Served Tuesday to Saturday. See menu on the board!

DESSERTS

ROSEHIP JUCIE with CREAM OF ROSEHIP 105:-
buttermilk ice cream and almond cake with browned butter

CRÈME BRÛLÉE 95:-
with champagne sorbet and salted chocolate

PEACH ICECREAM 115:-
with white chocolate, lemon meringue,
crystallised ginger and salted macadamia nuts

TWO TRUFFLES 39:-
Our homemade truffles

KID 'S MENU

MEATBALLS 95:-
with potatoes, cream sauce and jelly

SPAGETTI BOLOGNESE 95:-

HOMEMADE ICECREAM 45:-
with chocolate chips



lunch

We serve lunch Monday to Friday
from 11.30 to 14.30.
110 kr incl. sallad, homemade bread & coffee.

brunch

Enjoy our popular brunch on
Saturdays and Sundays, 11-13 and 14-16.
Book your table at
www.kulturensrestaurang.com

KULTUREN
Restaurang & Konferens

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