

Starters

AIR-DRIED HAM FROM NIBBLE GÅRD

Prästost cheese, red onion, cucumber, balsamic syrup, sourdough croutons and parsley cress

149:–

CREAMY LOBSTER SOUP

Lobster tartare, langoustine and lemon verbena

155:–

LEMON-COOKED SALSIFY

Horseradish mayonnaise, pickled cucumber, pangrattato and chervil

139:–

BIRKA'S STONE-BAKED BREAD

With tomato and basil flavoured cream cheese

27:–

Seasonal specials

VENDACE ROE

25 g

175:–

WHITEFISH ROE

25 g

149:–

TROUT ROE

25 g

140:–

SEAWEED

CAVIAR

50 g

115:–

Served with crème fraîche, red onion, cured lemon and fried brioche

Main courses

BUTTER-FRIED TURBOT

Lemon velouté, vendace roe, chive and herbs

298:–

FALLOW DEER ROAST (SE)

Morel, lingonberry, red wine and garlic

285:–

ROASTED VEAL TENDERLOIN (NL)

WITH HERB AND ONION CRUST

Red wine, spinach, cress, lemon and salsify

279:–

BAKED SWEDE WITH MOREL

Gotland lentils, lingonberry, vegan butter and sherry mayonnaise

239:–

The main dishes are served with Gotland truffle oil and deep-fried onion seasoned almond potato purée, broccolini and butter-fried mushroom

Salongen's Classics

BIRKA'S PEPPER STEAK 200G (UY)

Beef tenderloin flambéed in XO cognac and classic pepper sauce. Served with French fries, salad of Nams tomatoes and carrots from Ryftes.

299:–

SURF & TURF

Chateaubriand (UY), Argentinian tiger prawns, mushrooms, carrots from Ryftes, haricots verts, salad of Namns tomatoes, Béarnaise sauce and French fries. The Surf & Turf has a preparation time of 20-25 minutes from ordering to serving

375:– / person. Prepared for minimum 2 persons

Seafood buffet 659:–

with flavours from the Baltic Sea

★ ★ ★

Boiled lobster with citrus aioli

Fresh and smoked prawns with Rhode Island dressing

Crab claws with Gotland garlic dressing

Langoustines with chilli crème

Crayfish with homemade vegan mayonnaise

Riesling steamed mussels with root vegetables and herbs

Smoked **chilli mussels**

Salmon fins with lime and herb dressing

Grilled and wild-caught **Argentinian red prawns** with herb and citrus vinaigrette

Västerbottensost cheese pannacotta with whitefish roe, crayfish, rye bread, and lemon crème fraîche

Smoked salmon with lemon crème, rye bread and seaweed caviar

Hot-smoked salmon with green pea purée

Cured whitefish with pickled cucumber, chive crème and whitefish roe

Pie with Swedish Prästost cheese, topped with chive cream cheese

Lobster soup with ramson cream

★ ★ ★

Served with

Freshly baked baguette, crispbread, salted butter,

Västerbottensost cheese, Prostens cheese and Prästost cheese

Seafood

1/2 LOBSTER

Aioli, Rhode Island dressing, Västerbottensost cheese, baguette and butter from the Åland Islands

275:–

FRESH PRAWNS 200 G

Aioli, Rhode Island dressing, Västerbottensost cheese, baguette and butter from the Åland Islands

189:–

SMOKED PRAWNS 200 G

Aioli, Rhode Island dressing, Västerbottensost cheese, baguette and butter from the Åland Islands

189:–

OYSTERS

Celine (FR)

45:– / pc.

Regal (FR)

47:– / pc.

Speciales (FR)

48:– / pc.

The oysters are served with oat bread, raspberry vinaigrette, tabasco and butter from the Åland Islands

Desserts

AUTUMN DREAM

Oat, cinnamon, orange, fudge, hazelnut and cocoa

149:–

SWEDISH FARMHOUSE CHEESES

Truffle honey, salmberry jam and crispbread with seaweed

120:–

BIRKA'S AFFOGATO

Vanilla ice cream and espresso

75:–

LEMON SORBET

Honey from Gotland, olive oil and black pepper

55:–