

AVALONS LUNCH MENU



VEG OF THE WEEK 210

FALAFEL
with beet hummus, feta cheese,
chili pickled onions and gremolata

FISH OF THE WEEK 235

BAKED HADDOCK
with Jerusalem artichoke puree,
kale and oyster sauce

MEAT OF THE WEEK 225

VENISON PATTY
with potato puree, lingonberries,
green peas and browned butter

CLASSICS

CAESAR SALAD 245
with chicken, bacon, tomato, apple and croutons

CURED SALMON 255
with dill creamed potatoes and sweet
mustard sauce

AVALON SHRIMP SANDWICH 275
160g shrimps on homebaked malt bread with
mayonnaise, egg and lemon

BEEF TARTAR 255
with mustard crème, horseradish, capers,
cornichons, deep fried onions and french fries

THREE COURSE LUNCH 465

GOAT CHEESE RAVIOLI
with hazelnuts, sage and browned butter

VEG, FISH OR MEAT OF THE WEEK

CHERRY SORBET
with yoghurt crème and cookie crumble

STARTERS

OYSTERS 45/Pc
with schallot vinaigrette

GOAT CHEESE RAVIOLI 155
with hazelnuts, sage and browned butter

SWEDISH CAVIAR (40G) 375
from Kalix with toast, lemon, onion and
sour cream

BEEF TARTAR 165
with mustard crème, pickled horseradish,
capers, cornichons and deep fried onions

DESSERTS

CHERRY SORBET 125
with yoghurt crème and cookie crumble

A SCOOP OF ICE CREAM or SORBET 55

VALHRONA CHOCOLATE TRUFFLE 55