

THE VERY ENGLISH MENU

I apologize for all spelling mistakes. Sincerely, the author

SIGNATURE DRINKS

APEROL SPRITZ APEROL, PROSECCO, SODA, ORANGE	110:-
HENDRICKS GT HENDRICKS GIN, CUCUMBER, PEPPER, TONIC	140:-
MELON DAIQUIRES ROM, COINTREAU, WATER MELON	150:-
PINEAPPLE MOJITO SAILOR ROM, PEACH TREE, PINEAPPLE	140:-

STARTERS AND COLD CUTS

IBERICO CHORIZO 40GR, OLIV OIL, SEA SALT	73:-
IBERICA PALETA BELLOTA 40GR, OLIV OIL, SEA SALT	103:-
SMOKED ARCTIC SHRIMP 150GR AIOLI, LEVAIN	125:-
PIMIENTOS PADRONES OLIVE OIL, KOSHER SALT, PAN FRIED	70:-
WHITE APARGUS LEMON BAKED ASPARGUS, APPLE HOLLANDAISE, SMOKED TROUTH ROE, TOASTED RYE BREAD, HERBS	135:-
PORCHETTA FROM SWEDISH HAPPY PORK HERB&SPICE STUFFED PORCHETTA, ROASTED ONION CRÈME, PICKLED SWEET ONION, CRISPY CHICKEN SKIN, FRIED NETTLES	125:-
WHITE BAIT ROE SUE ELLENS CLASSIC SMOKED SOUR CREAM, PICKLED SWEET ONION, DEEP FRIED VÄSTERBOTTEN CHEESE AND POTATO TOAST	170:-
ESCARGOT PROVENÇALÉ SUE ELLENS CLASSIC 6 SNAILS GARLIC BUTTER GRATINATED, LEVAIN BREAD TOAST	110:-
VEAL TARTAR SUE ELLENS CLASSIC BLACK GARLIC, JERUSALEM ARTICHOKE, TRUFFLE, PARMESAN	140:-

DESSERT

SOUTHFORK BANANA CAKE BANANA CAKE, CHOCOLATE CREME, PEANUTS, BACON AND MAPLE SYRUP ICE CREAM	105:-
CHOCOLATE FONDANT SUE ELLENS CLASSIC WILD STRAWBERRY ICE CREAM, CREAM, COULI, FRESH BERRIES	110:-
RHUBERB RHUBARB COMPOTE, CARAMEL CRUMBS, ELDER BERRY MARSHMALLOWS	105:-
MANJARI CHOCOLATE MANJARI CHOCOLATE MOUSSE, STRAWBERRY ICE CREAM, FROZEN CHOCOLATE FOAM, STRAWBERRY MERINGUES	105:-
CREME BRULEÉ	50:-
RASPBERRY, LIQUER 43 TRUFFLE	35:-
PLATEAU DE FROMAGE 3 DIFFERENT CHEESES, FRUIT&NUT BREAD, ROSE HIP GEL, FIG AND OLIVE CHUTNEY	155:-
BALLE DE MATCH SINGL ESPRESSO, 3cl CALVADOS, TRUFFLE	110:-

MAIN COURSES

RISOTTO ASPARGUS RISOTTO, MORCHELLA CORNICA, NETTLE GREMOLATA, PARMESAN REGGIANA, OLIVE OIL	225:-
TUNA SALAD SUSHI RARE GRILLED TUNA, BAKED "SANDA" EGG, FRESH BEANS, APRICOT, COTTAGE CHEESE CREAM, SOY SAUCE FRIED NUTS, GARDE SALAD	245:-
RAINBOW TROUT KAMPUT PEPPAR BAKED RAINBOW TROUT, FENNEL EMULSION, SPRING VEGETABLE CRUDITÉ, DILL OIL, BLACKNED CUCUMBER, NEW POTATO	272:-
CEASAR CREAMY CEASAR SALAD, NEW ORLEANS BLACKNED CORN CHICKEN BREAST, ASPARGUS, GRISSINI, LEMON AIOLI	240:-
SCHWEITZERSCHNITZEL of veal SUE E CLASSIC BLACKY HAM, EMENTALER CHEESE, RED WINE SAUCE, SWEET PEAS, LEMON YOUR CHOICE OF PARMESAN FRIES OR SLIGHTLY WARM GERMAN POTATO	255:-
WIENERSCHNITZEL of veal SUE ELLENS CLASSIC RED WINE SAUCE, SWEET PEAS, LEMON, YOUR CHOICE OF PARMESAN FRIES OR WARM GERMAN POTATO SALAD	240:-
SWEDISH SCHNITZEL SIDES CAPERS, ANCHOVIES	40:-
LAMB SIRLOIN HERBCRUSTED, MUSHROM FROM HÄLLESTAD FARM, PARSNIP MASH, FRESH BROAD BEANS, RAMSON JUS	277:-
IBERICO LOMO MEDIUMGRILLED, LOIN FROM IBERICO BLACK FOOT PIG, CHORIZO FRIED POTATO, PICKLED YELLOW BEETS, FETA CHEESE CREAM, VEAL JUS	273:-
ENTRECOTE CAFE DE PARIS SUE ELLENS CLASSIC MEDIUM RARE GRILLED RIB EYE STEAK, SALT BAKED TOMATO, WATER CREST, RED WINE SAUCE, CAFE DE PARIS BUTTER, PARMESAN AND HERB FRIES	275:-
STEAK au SUE ELLEN SUE ELLENS CLASSIC GRILLED BLACK ANGUS TOP ROUND, OLIV, EGGPLANT, REDWINE, PARMESAN, ROCKETS, HERBCREME, DEEP FRIED NEW POTATO	255:-
SUE ELLENS BURGER SUE ELLENS CLASSIC MEDIUMGRILLED, CHEDDAR CHEESE, BRIOCHE BUN, LETTUCE, TOMATO, SWEET ONION, PICKLES, MAYONAISE, CHEF WRETMANS BURGER DRESSING, PARMESAN FRIES	198:-
BLACK BOARD THIS WEEKS HOME COOKING AND SHARING DISH!	
ALLERGY? Do not hesitate to ask us what our food contains	

