

## Sommarmeny 2018 Årstiderna i Kockska huset

### KLASSISK TOAST SKAGEN

Ishavsräkor, dill & Kalixlörrom

145kr (halv) / 225kr (hel)

### KOCKSKAS OXTARTAR

Kapris, lök, Dijon, beta & äggula

165kr (halv) / 245kr (hel) med pommes frites

### MOULES MARINÈRES

Vinkokta blåmusslor, husets aioli & kryddgrönt

125kr (halv) / 225kr (hel) med pommes frites

\*\*\*\*\*

### KNÄREDSKYCKLING, BRÖST & CONFIT

Naturlig anklever, råstekt sparris & grönpepparemulSION

265kr

### MJUKBAKAD ÖRING & ROM

Sparris, rädisor, pepparrot & brynt smörsky

310kr

### TOURNEDOS 200G

Murklor, Portvin, vitlök & gröna bönor

475kr

### KRISPIG SELLERI

Grönpeppar, murklor & vit sparris

195kr

\*\*\*\*\*

### VARM GETOST

Hjortronmylta & salta gröna blad

125kr

### TAHITI-VANILJGLASS

Sommarbär, vallmomaräng & mandelgrädde

125kr

## Summer menu 2018 Årstiderna i Kockska huset

### SWEDISH SHRIMP TOAST "SKAGEN"

Shrimps, dill & red caviar from Kalix  
145kr (half) / 225kr (full)

### BEEF TARTAR

Capers, onion, Dijon, beet & raw egg yolk  
165kr (half) / 245kr (full) with fries

### MOULES MARINÈRES

Blue mussels in wine, our home made aioli & herbs  
125kr (half) / 225kr (full) with fries

\*\*\*\*\*

### FREE RANGE CHICKEN FROM KNÄRED, BREAST & CONFIT

Natural foie, sautéed asparagus & green pepper crème  
265kr

### SLOW BAKED TROUT & ROE

Asparagus, radishes, horse radish & browned butter jus  
310kr

### TOURNEDOS 200G

Morels, Port wine, garlic & green beans  
475kr

### CRISPY CELERIAC

Green pepper, morels & white asparagus  
195kr

\*\*\*\*\*

### WARM GOAT'S CHEESE

Cloud berries in raw sugar & salty green leafs  
125kr

### TAHITI-VANILLA ICE CREAM

Summer berries, poppy seed meringue & almond cream  
125kr

All prices are inc Swedish VAT