

SEASONAL MENU
AUTUMN 2017

FIKA SWEDISH CAFE AND BISTRO

STARTER	HASSELBACKS POTATO ON CHEESY SKAGEN 10 Hasselbackspotatis på ugnsbakad skagen med ost Classic Swedish baked potato on a mix of melted cheddar cheese, mayonnaise, red onions, and Swedish fresh-water shrimps.
SALAD	CRABMEAT KALE SALAD 19 Höst sallad på kale, bladspenat, brysselkål, päron, och krabbkött Succulent crab meat, kale, rocket, baby spinach, seared pear, sauteed baby brussels sprouts, and feta cheese all tossed in a delicious house dressing.
MAINS	PAN-FRIED HALIBUT WITH CRISPY GARLIC 29 Stekt hälleflundra med krispig vitlök, potatisklyftor och aioli Pan-fried halibut fish topped with crispy garlic on a bed of potato wedges with root vegetables confit, and aioli.
	PAN-BRAISED RACK OF LAMB 26 Bräserad lammrack med rotmos och tomater Pan-braised rack of lamb on mashed root vegetables with own juice.
DESSERT	ESPRESSO, FIG, AND ALMOND CAKE 9 Tårbit på mjuk gräddost, espresso, fikon, och mandel Moist espresso, fig, and almond cake, creamcheese frosting, topped with gooseberry, fig slice, and crushed pistachio bits.
DRINK	AUTUMN SYMPHONY 9 Uppfriskande milkshake på äpple, apelsin, karamelsås, och kanel Refreshing milkshake made of freshly squeezed apple and orange, blended with home-made caramel sauce and cinnamon.



scandinavian simplicity

All prices are subject to prevailing tax and service charge