

# Merceditas menu 2024

## Classic Toast Skagen

Pan-fried Arctic Char fillet with summer vegetables, cucumber salad, beurre blanc & bleak roe  
Marinated fresh strawberries with home made strawberry ice-cream, whipped cream & shaved white chocolate  
760:-

Charred broccoli salad with ash goats cheese, quince, pears & hazelnuts  
Braised mushrooms with spelt, baby gem, tofu dressing & pumpkin seed pesto  
Meringue Swiss with banana ice-cream, salt meringue & chocolate truffle  
780:-

Butter fried scampi with pickled radish salad, peanut sauce & chili oil  
Guinea fowl with crushed potatoes, fresh summer cabbage & mustard velouté  
Pineapple carpaccio with ginger and chili syrup, served with vanilla crème fraiche ice-cream  
790:-

Grilled scallops with tomato chutney, roasted peppers & basil oil  
Lamb entrecôte with parmesan risotto, summer greens, pea purée & Madeira sauce  
Whipped pistachio panna cotta with fresh strawberries, lime & salt almonds  
810:-

Ceviche of salmon with chili, coriander, lime & avocado sorbet  
Veal with crispy potatoes, summer mushroom and cabbage, haricots vert & veal- & red wine sauce  
Mango & passion fruit cheese cake with sorbet, compote & passion fruit curd  
830:-

Beef carpaccio with potato croquette, pickled shallot, parmesan & bleak roe  
Butter fried cod loin with crushed potatoes, marinated tomato, crab sauce & spring onion oil  
Vanilla panna cotta with raspberry coulis and seasonal berry tartar  
860:-

Tuna tartar with soy, ginger, crisp fried onion & kimchi mayonnaise  
Surf 'n' Turf with fillet steak, scampi & ice wine sauce  
White chocolate mousse with pistachio cake, yuzu curd and pistachio ice-cream  
860:-

Seared venison with pistachio purée, lemon honey dressing & prawn crackers  
Fillet of pike-perch with steamed broccolini, trout roe, dill oil & white wine sauce  
Chocolate ganache cake with Amarena cherries, summer berry compote & whipped cream  
860:-

Bleak roe from Kalix, with whipped crème fraiche & butter fried bread  
Treacle cured fried venison with browned butter pommes purée, summer greens & red wine sauce  
Eton mess  
880:-

Grilled lobster with risotto, tarragon & tomato and citronette  
Butter fried halibut with summer potatoes, shaved asparagus & champagne sauce  
Home-made lemon ice-cream with almond- & poppy seed cake, roasted white chocolate  
920:-

## Cheese plate:

A selection of cheese served with marmalade, crackers & home baked fruit & nut bread (160:-)

Fresh bread, coffee and chocolate truffles are served with all menus

**All prices are excluding tax. We reserve the right for changes and availability of fresh produce.**

## Merceditas Canapés

Sweet-chili shrimps with avocado salsa

Mini toasts with Skagen shrimps

Crustades with shrimps and trout roe

Bleak roe toasts

Tuna tartar with chili corriander & soy mayonnaise

Croque Monsieur with smoked salmon

Salmon with chive cream cheese on rye crisps

Smoked salmon with dill and lemon on fried dark bread

Potato latkes with herring, ricotta & Västerbotten cheese

Grilled crayfish toasts

Spicy shrimps with mango & mint on Asian crisps

Crostini with buffalo mozzarella & macadamia pesto

Artichoke crostini with chili and parmesan

Quesadillas with avocado, mozzarella & jalapeños

Mini pizza sticks with chevre, olives & basil

Marinated feta cheese with Kalamata olives & watermelon

Mushroom toast with tartare sauce & parmesan

Pata negra crostini with mushroom tapenade

Mini prosciutto, melon & mozzarella skewers

Italian Beef tartare on crostini

Duck liver mousse with onion & beetroot jam

**36:- piece**

*(Minimum order is 8 pieces of each chosen)*

**Chips, nuts & dry snacks 36:- /pers**

**Bleak roe dip with salt crisps 36:- /pers**

**Mixed olives 36:- / pers**

**Grazing platter 220:- sek /pers**

**Dip platter with home-made dip, vegetables & crisp bread 68:- / pers**

*(minimum charge 10 pers)*

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## Merceditas Lunch Menu 2023

Shrimp cocktail sallad

Chicken steak with asparagus, leek, and fresh mushrooms, & wild garlic velouté  
480:-

Creamy burrata with marinated heritage tomatoes & pistachio pesto  
Cashew nut hummus with roasted vegetables, light curry dressing & lime  
490:-

Toast Skagen

Salmon fillet with spicey coconut cream sauce & summer greens  
540:-

Pan roasted asparagus with wild garlic and white bean hummus & hazelnut pesto  
Lamb entrecôte with butter fried leeks and peas, small potatoes & mint béarnaise  
560:-

Gravlax carpaccio with cauliflower puree, pickled onions, dill oil & trout roe  
Roast duck breast with asparagus, caramelized shallot, summer cabbage & duck sauce  
580:-

Grilled scallops with champagne sauce and bleak roe  
Steak Minute with home-made French fries, tomato salad & Bearnaise sauce  
620:-

Bleak roe from Kalix with whipped crème fraiche & butter fried bread  
Reindeer fillet with braised spring vegetables, summer potatoes & lingonberry sauce  
660:-

Beef tartar on butter fried toast, with horseradish & bleak roe  
Cod loin with dill cucumber, summer potatoes, white wine sauce and trout roe  
680:-

Fresh bread, coffee & chocolate truffles are served with all menus

### Dessert

Fresh strawberries with vanilla cottage cheese ice-cream, honey & white chocolate  
Merceditas chocolate mousse with summer berries  
Pineapple carpaccio with chili and ginger syrup, & homemade crème fraiche ice-cream  
Home made raspberry ice-cream with almond cake, whipped cream & fresh raspberries  
Chocolate torte with whipped cream & berries  
180:-sek

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## Merceditas Lighter Lunch

Classic shrimp sandwich on rye bread with egg, mayonnaise, fresh mixed salad & bleak roe  
220:-

Warm lemon & rosemary chicken salad with green beans, artichokes & shallot and caper dressing  
260:-

Summer green salad with warm smoked salmon, sesame and a sweet chili & lime dressing  
260:-

Grilled aubergine with summer beans and peas, farro & green curry sauce, coriander and lime  
280:-

Grilled scampi on a warm salad with rice & carrot-ginger & coconut sauce  
280:-

Steak with cashew nam jim sauce and crunchy greens, butter fried small potatoes & yoghurt dressing  
320:-

Veal mignon with warm mushroom salad & porcini and port reduction  
330:-

Olive oil poached tuna niçoise  
360:-

Cod loin with egg, shrimp, summer potatoes & dill mayonnaise.  
410:-

Includes fresh baked bread & coffee

### Dessert

Fresh strawberries with vanilla cottage cheese ice-cream, honey & white chocolate  
Merceditas chocolate mousse with summer berries  
Pineapple carpaccio with chili and ginger syrup, & homemade crème fraiche ice-cream  
Home made raspberry ice-cream with almond cake, whipped cream & fresh raspberries  
Chocolate torte with whipped cream & berries  
180:-

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