

## Merceditas menu 2022

Taste of Sweden with herring, salmon & Skagen shrimps  
Pan-fried salmon fillet with summer potatoes, fresh peas, shaved asparagus & white wine sauce  
Summer strawberries with vanilla yoghurt ice-cream & vanilla meringues  
680:-

Heirloom tomatoes & stracciatella with summer herbs  
Globe artichoke & broad bean tangine with creamed corn & fregola  
Raspberry Tiramisu with limoncello  
690:-

Veal carpaccio with parmesan crisps, bleak roe & truffle mayonnaise  
Guinea fowl with crushed potatoes, fresh summer cabbage & mustard velouté  
White chocolate mousse with pistachio cake, yuzu curd and pistachio ice-cream  
720:-

Marinated tuna with smoked avocado & prawn crisps  
Pan fried duck breast with pak choi & spring cabbage served with marsala sauce & hazelnuts  
Chocolate mousse cake with chocolate ganache, crème fraiche ice-cream and cherry sauce  
730:-

Ceviche of salmon with king crab, chilli, lime & coriander  
Herb crusted lamb fillet with asparagus, enoki mushrooms & lamb jus  
Honey basque cheesecake red berry tartar & raspberry sauce  
760:-

Garlic fried scampi with sour dough bread & black garlic aioli  
Entrecôte with baked leeks, herbed fresh potatoes, carrot puree & red wine reduction  
Coconut panna cotta with passionfruit, mango & caramelized pineapple  
760:-

Pata Negra with vegetable sauté & shaved manchego  
Cod loin fillet with pak choi, asparagus & lobster sauce  
Banana rum baba with pineapple & vanilla crème-fraiche ice-cream  
780:-

Bleak roe from Kalix on potato with whipped crème fraiche  
Reindeer fillet with seasonal vegetables, cauliflower purée & red wine sauce  
Pavlova with home-made raspberry ice-cream & marinated fresh berries  
780:-

Beef tartare with pickled yellow beets, dijonnaise & parmesan cheese  
Butter fried pike-perch with summer potatoes, asparagus, walnut oil & Sherry-Beurre blanc  
Valrhona chocolate mousse, chocolate midnight cake & marinated mixed berries  
820:-

**Cheese plate:** a selection of cheese served with marmalade, crackers & home baked fruit & nut bread (150:-kr)

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

Shrimp cocktail bites

Bleak roe from Kalix toasts

Bleak roe pizza

Tuna tartare with Kimchi mayonnaise

Salmon tartare with egg & fennel

Croque Monsieur with smoked salmon

Blini with crab & Bleak roe

Grilled crayfish toasts

Lobster with green pea puree, lemon & mint (minimum 10 st)

Mini toast with whipped chèvre & beetroot tartare

Artichoke crostini with chili and parmesan

Kimchi & cheese pastries

Mini mozzarella with spicy paprika cream

Mini prosciutto, melon & mozzarella skewers

Mini pizza sticks with mascarpone, pancetta & rosemary

Marinated feta cheese with kalamata olives & watermelon

Pata negra crostini with mushroom tapenade

Reuben Crispbread canapé

Italian Beef tartare

Prosciutto cotto & mozzarella toasties

Duck liver mousse with pear chutney

**34:- st**

*(minimum order is 10 pieces of each chosen)*

**Chips, nuts & dry snacks 30:- sek / pers**

**Mixed olives 30:-sek / pers**

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

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

*(minimum charge 10 pers)*

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