



VEGANMENY

VEGAN MENU

FÖRRÄTT | STARTER

VEGANLAX

Citronette – marinerad tomat – jordgubb – friterad spenat

VEGAN SALMON

Lemonette dressing – marinated tomatoes – strawberries – deep-fried spinach

VARMRÄTT | MAIN COURSE

CRISPY RICE

Socketärta – rädisa – shiitakesvamp – örtolja
vegansk yuzumajonnäs – picklad rödlök

CRISPY RICE

*Sugar snap peas – radishes – shiitake mushrooms- herb-infused oil
vegan yuzu mayonnaise – pickled red onion*

[SO]

DESSERT | DESSERT

VATTENMELON

Flädermarinerad vattenmelon – vegansk saltkaramellglass – friterade risnudlar

WATERMELON

Elderflower marinated watermelon – vegan salted caramel ice cream – deep-fried rice noodles

[SO]

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HOTEL & ART GARDEN SPA

G-GLUTEN GE-GELATIN/GELATINE L-LAKTOS/LACTOSE M-MANDEL/ALMOND MP-MJÖLKPROTEIN/MILK PROTEIN N-NÖTTER/NUTS
S-SESAM/SESAME SE-SELLERI/CELERY SEN-SENAP/MUSTARD SO-SOJA/SOY SK-SKALDJUR/SEAFOOD Ä-ÄGG/EGG