VEGANMENY

VEGAN MENU

FÖRRÄTT | STARTER

BETOR

Carpaccio – Lime- & sojavinägrett – Sotad lök – Chiligurka – Tångkaviar
Rostade sesamfrön – Pumpakärnor – Krasse

BEETS

Carpaccio – Lime & soy vinaigrette – Blackened onions– Chilli cucumber
Seaweed pearls – Toasted sesame seeds – Pumpkin seeds – Cress

[S, SO, SU]

VARMRÄTT | MAIN COURSE

BLOMKÅL & YUZU

Friterad blomkål – Yuzumajonnäs – Crispy dirty rice
Ponzupicklade grönsaker – Koriander

CAULIFLOWER & YUZU

Deep-fried cauliflower – Yuzu mayonnaise – Crispy dirty rice
Ponzu-pickled vegetables – Coriander

[G, SO, SU, BA]

DESSERT | DESSERT

YUZUMOUSSE

Päronsorbet – Muscovadokaka – Ingefärsgelé

YUZU MOUSSE

Pear sorbet – Muscovado cake – Ginger jelly

[G, L, SO]

arken
HOTEL & ART GARDEN SPA

BA-BALJVÄXT/LEGUME G–GLUTEN GE–GELATIN/GELATINE H-HAVRE/OATS 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

= BRA MILJÖVAL/SUSTAINABLE CHOICE