



# VEGANMENY

## VEGAN MENU

### FÖRRÄTT | STARTER

#### SPARRIS

Gravad sparris – Ramslöksemulsion – Rostad pistagekross – Rädisa – Syrlig skottsallad

#### ASPARAGUS

*Cured asparagus – Ramson emulsion – Toasted pistachio sprinkles – Radish – Tangy mix of shoots*

[BA, N, SEN, SU]

### VARMRÄTT | MAIN COURSE

#### TOFU BULGOGI

Marinerad stekt tofu – Arkens kimchi – Ostronskivling – Koriander  
Rostade sesamfrön – Chiliemulsion – Jasminris – Gemsallad

#### TOFU BULGOGI

*Marinated, pan-fried tofu – Kimchi à la Arken – Oyster mushroom – Coriander – Toasted sesame seeds  
Chilli emulsion – Jasmine rice – Gem lettuce*

[BA, S, SO, SU, SEN]

### DESSERT | DESSERT

#### FLÄDERMOUSSE

Hallonsorbet – Kaksmulor – Bär

#### ELDERFLOWER MOUSSE


*Wild strawberry sorbet – Cookie crumbs – Berries*

[BA, G]

# arken

HOTEL & ART GARDEN SPA

B-BLÖTDJUR/MOLLUSC BA-BALJVÄXTER/LEGUMINOUS PLANT F-FLÄSK/PORK FI-FISK/FISH 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 SK-SKALDJUR/SHELLFISH SO-SOJA/SOY SU-SULFIT/SULPHITE Ä-ÄGG/EGG

 = BRA MILJÖVAL/SUSTAINABLE CHOICE