



# VEGANMENY

## VEGAN MENU

### FÖRRÄTT | STARTER

#### PORTABELLO

Carpaccio – Thaibasilikaemulsion – Picklad rödlök – Ponzu  
Citrongräs – Poppat bovete – Sockerärter – Lotusrot

#### PORTABELLO

*Carpaccio – Thai basil emulsion – Pickled red onion – Ponzu – Lemongrass  
Popped buckwheat – Sugar snap peas – Lotus root*

[BA, SO, SU]

### VARMRÄTT | MAIN COURSE

#### SPETSKÅL & JORDÄRTSKOCKA

Bakad spetskål – Jordärtskockspuré – Friterad jordärtskocka  
Kantareller – Grönkålskrisp – Skottsallad

#### POINTED CABBAGE & JERUSALEM ARTICHOKE

*Baked pointed cabbage – Jerusalem artichoke purée – Fried Jerusalem artichoke  
Chanterelles – Kale crisps – Sprout salad*

[BA]

### DESSERT | DESSERT

#### KOKOSPANNACOTTA

Mangosorbet – Mynta – Rostad kokos

#### COCONUT PANNA COTTA


*Mango sorbet – Mint – Roasted coconut*

[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