



VEGANSK MENY

VEGAN MENU

FÖRRÄTT | STARTER

ROTSSELLERI

Ponzubakad rotselleri – Misoemulsion
Picklad rödkål – Gari – Sockerärter – Lotusrot

CELERIAC

*Ponzu-baked celeriac – Miso emulsion – Pickled red cabbage
Gari – Sugar snap peas – Lotus root*

[BA, SO, SU]

VARMRÄTT | MAIN COURSE

BLOMKÅL

Bakad blomkål – Sparrispotatis – Tryfflemulsion
Savoykål – Svamp – Syltad lök – Körvel

CAULIFLOWER

*Baked cauliflower – Asparagus potatoes – Truffle emulsion
Savoy cabbage – Mushrooms – Pickled onions – Chervil*

[SU]

DESSERT | DESSERT

KOKOSPARFAIT

Passionsfruktssorbet – Mynta – Rostad kokos

COCONUT PARFAIT

Passionfruit sorbet – Mint – Toasted coconut

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