

Mansell

BAR & RESTAURANG

In case of allergies please inform your waiter

# 5-Course Menu

## Halibut Tartare

Served with mushrooms, appleponzu, browned butter and algiers

## Scallop

Served with butter-fried chanterelles, brioche, peas, sherryvinegar & truffle

## Blackened Hake

Served with dill umble, cauliflower, sauce of roasted chicken & miso

## Sirloin

Served with tomatoes, broccoli, celeriac, jalapeno, sage & roasted corn

## Blueberries

Served with chocolate & nutcake, blueberry icecream & misocaramel

(When choosing a menu, it applies to the whole table)

Add Langustin "Chef of the year 2015" 125 kr

Add Tonight's cheeses 100 kr

745 kr / person

Winepairing 695 kr/person

Exclusive winepairing 1195 kr/person

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# 7-Course Menu

## Raw langoustine tartar

Served with a mayo flavoured with ginger, crispy jerusalem artichoke & a vinigrette with apple & dill

## Halibut Tartare

Served with mushrooms, appleponzu, browned butter and algiers

## Scallop

Served with butter-fried chanterelles, brioche, peas, sherryvinegar & truffle

## Gardenfood

Vegetables from our local garden served with a souce made of repeseed oil

## Blackened Hake

Served with dill umble, cauliflower, sauce of roasted chicken & miso

## Sirloin

Served with tomatoes, broccoli, celeriac, jalapeno, sage & roasted corn

## Blueberries

Served with chocolate & nutcake, blueberry icecream & misocaramel

(When choosing a menu, it applies to the whole table)

Add Tonight's cheeses 100 kr

Menu 895 kr / person

Winepairing 795 kr/person

Exclusive winepairing 1195 kr/person

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# Starters

## Tartar of Halibut

Served with champignon, appleponzu, browned butter and algiers

189 kr

## Scallop

Served with butter-fried chanterelles, brioche, peas, sherryvinegar & truffle

229 kr

## Raw langoustine tartar

Served with a mayo flavoured with ginger, crispy jerusalem artichoke & a vinigrette with apple & dill

195 kr

Oyster Fines de Claires 55kr/st

Fresh boiled langoustine 65 kr/st

# Main Courses

## Seafood casserole

Served with the catch of the day from Smögens fish auction, vegetables,  
bread & aioli

249 kr

## Witchflounder for 2

Served with sandefjorssauce, Troutroe, vegetables & herbs

695 kr

## Sirloin

Served with tomatoes, broccoli, celeriac, jalapeno, sage & roasted corn

399 kr

## Blackened Cod

Served with dill umble, cauliflower, sauce of roasted chicken & miso

379 kr

## Gardenfood

Vegetables from our local garden served with a sauce made of rapeseed oil

249kr

## Big shellfish plateu

A serving of crab, langustine, oysters & shrimps

## Hot shellfish plateu

A serving of gratinated oyster, fresh boiled langustines, gratinated langustines and  
fresh boiled clams

(Preorders only)

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# Dessert

## Blueberries

Served with chocolate & nut cake, blueberry icecream & hot caramel

129kr

## Strawberries

Served with creme anglais. Cream, meringue and strawberry sorbet

139kr

## Tonight's cheeses

3 different kind of cheeses served with jam and crispbread

149kr