

**ENG****SALTHAMN SKAGEN 190**

Hand-peeled shrimps, seaweed caviar, served in a shell with levain bread.

**SEASONAL CAPRESE SALAD 155**

Fresh tomatoes and cherry tomatoes with seasonal berries or fruits from our garden. Mozzarella cheese, basil, and balsamic vinegar. A dish that tastes like summer.

**HUMMUS 155**

Homemade hummus made from beetroots (or seasonal vegetables from our garden), fresh carrots or beans, chickpeas, and homemade wild garlic (ramson) pesto. Pairs well with a drink, works as an appetizer or side dish.

**WOOD FIRED CHICKEN WITH ASIAN SLAW & NOODLES 245**

Chicken served with Asian slaw and rice noodles. Topped with a dressing of ginger, lime, chili, cilantro, garlic, sesame, kimchi, fish sauce, and peanuts.

**MOUNTAIN CHAR 295**

Fillet of Swedish mountain char roasted in a wood-fired oven. Served with wild garlic emulsion, vegetable crudités, grilled lemon, fresh greens, and potatoes from our garden.

**GRILLED LAMB SAUSAGE WITH PARMESAN 195**

Served in pretzel bread, topped with goat cheese cream, beetroot marmalade, dijonaise, pickled onion, roasted zucchini, potatoes and garlic, with tomato cream on the side.

**SLOW ROASTED PORK BELLY 255**

Apple-braised pork belly, glazed with honey, served with oven-roasted root vegetables and potatoes, Calvados jus, tarragon-apple compote, and crispy kale.

**CARROT & ZUCCHINI PATTIES WITH CHUTNEY 215**

Vegetable patties from our Garden, seasoned with Indian spices. Served with rice, carrot chutney, roasted almonds, vegan mintsause and chili oil.

**KIDS MENU**

Sausage with bread, potatoes, salad, and ketchup 95

Mountain char with dill mayonnaise and roasted potatoes 140

Chicken with curry mayonnaise and rice 125



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## EVENING MENU - FROM 4 PM

### SALTHAMN SHARING BOARD

345

Pinza with tomato, mozzarella, prosciutto, and basil. Lamb sausage with parmesan, garden hummus, roasted wild garlic bread, and vegetables from our garden, marinated olives, selection of cheese and charcuterie and Salthamn's homemade marmalade.

### WOOD-FIRED PIZZA

#### CHEF'S SELECTION OF TWO PIZZAS PER NIGHT

#### PIZZA BIANCO

220

Västerbotten cheese, mascarpone, mozzarella, seaweed caviar, pickled red onion, and thinly sliced potatoes.

#### MOZZARELLA AND SALAMI PIZZA

210

Homemade tomato sauce, seasonal green vegetables from our garden.

#### GARLIC-ROASTED SNAIL PIZZA

220

Mascarpone, mozzarella, crème fraîche, arugula, parsley.

#### ZUCCHINI PIZZA

205

Thinly sliced zucchini on mascarpone, mozzarella, lemon zest, garlic, and olive oil.

## DESSERTS & SWEETS

### GRAND DESSERT

205

A selection of our pastries.

### CHOCOLATE & NUTS

125

Chocolate brownie topped with hazelnut ice cream, candied nuts, meringue and salted caramel.

### SALTHAMN'S PAVLOVA

110

Our own version with flavors from our garden. Seasonal fruit or berry compote, served with meringue.

### CHOCOLATE TRUFFLES

40

Two different flavors (ask for today's selection).