



Starters

Bloodgrape marinated pike-pearch from Lake Glan

The pike-pearch is marinated in bloodgrape to give it a fresh flavour.

To enhance taste and color, we have topped the dish with a few extra slices of bloodgrape .

Perfect accessories are a smooth homemade shrimp paté and pea puree .

Fresh, healthy and tastful!

Price: SEK 145

Wine suggestion: Wente Morning Fog, Chardonnay, USA

Crispy vegetarian crust

The crispy crust is filled with fresh mushrooms, fennel, broccoli and cauliflower under a cover of tasty 'real' Boxholm cheese.

The dish is served on a bed of fresh lettuce.

(included in our 2-course menus)

Price: SEK 140

Wine suggestion: Bourgogne Chardonnay, France

Ostrich from Vikbolandet

The lightly smoked ostrich from Vikbolandet is served on a toast of our homemade bread. As perfect companion is a fresh apple and celery salad.

To give a perfect flavour, the dish is topped with Cumberland sauce and pieces of blue cheese from Brostorp farm.

Price: SEK 155

Wine suggestions: Burgundy, Pinot Noir, France

Tasteful beetroot salad

The gentle heated beetroot slices are placed on crispy fresh baby spinach, served with a dollop of horseradish cream and a few pieces of smooth blue cheese from Brostorp farm. The dish is topped with roasted sunflower seeds.

Garlic bread completes the flavour.

(included in our 2-course menus)

Price: SEK 135

Wine suggestion: Millapoa , Chile



Main courses

Perch from Lake Sommen

Directly from lake Sommen, our own fisherman has caught the perch.

*It is lightly fried and served with a potato cake,
made with gratinated potatoes from Östergötland.*

The creamy carrot sauce gives a soft taste and fresh colour.

Crispy kale chips and mini carrots make perfect accompaniments.

Price: SEK 365

Wine suggestion: Pinot Gris, France

Swedish Pheasant from the forests own Pantry

*The tender and mild flavour from the breast fillet of the pheasant
matches perfectly with the potato cake from Östergötland.*

The juniper flavored sauce brings out the wild note.

Asparagus broccoli and

a good cherry relish from nearby Harg farm makes the perfect accessories.

Price: SEK 360

Wine suggestion: Valpolicella Classico, Italy

Deer fillet from Östergötland's forests

*Deer fillet from Östergötland's forests and mushroom duchess
is together absolutely irresistibly tasteful.*

*Served with a rich red wine sauce and lightly grilled vegetables
such as paprika, broccoli and fennel.*

*To further enhance the flavour, the dish is complemented by
Harg farm homemade marmalade "Himla God"*

Price: SEK 370

Wine suggestion: Celeste Crianza, Tempranillo, Spain

Home-baked bread and butter are served with all hot dishes



Lubb from the North Sea

*Why not try the perhaps slightly unknown fish lubb?
It is served with boiled potatoes from Östergötland and
a fresh applesauce with small pieces of apple in it.
The dish is complemented with oven-baked tomato
and tasty sugar snap peas.
(included in our 2-course menus)*

Price: SEK 235

Wine suggestion: Bourgogne Chardonnay, France

Sommarhagens classic Game Minced Beef

*This homemade classic dish is very popular among our guests.
This year, we serve it with oven-grilled sweet potatoes, broccoli and
cauliflower together with a tasty sauce with pink pepper.
Harg farm marmelade Gott & Salt completes the dish.
(included in our 2-course menus)*

Price: SEK 240

Wine suggestion: Valpolicella Classico , Italy

Oven-grated aubergine

*A lovely vegetarian dish consisting of aubergine
filled with Swedish oat rice, tomato and a little bit of onion.
The dish is topped with a creamy Boxholm cheese sauce and
served with a bean mix with creme fraiche and pickled red onion.
(included in our 2-course menus)*

Price: SEK 225

Wine suggestion: Pinot Grigio , Italy

Home-baked bread and butter are served with all hot dishes



Desserts

Chocolate pannacotta

For the chocolate lover, we have made a wonderful combination of light and dark chocolate.

The delicious chocolate is topped with fresh raspberries, blueberries and oat crunch.

A perfect completion of a perfect dinner!

Price: SEK 155

Blackberry framage

A very smooth and not so sweet dessert with blackberries and a mascarpone cream.

*The dessert is topped with fresh blackberries and whipped cream.
(included in our 2-course menus)*

Price: SEK 125

Lingonberry Cheesecake

A "Swedish" variant of the popular cheesecake, made with lingonberries from our forests.

A fresh completion of a delicious dinner!

Price: SEK 135

Black currant pie

A lovely pie made with the vitamin C-rich and tasty blackcurrant berry.

It is complemented by the ice cream of the year from nearby Sänkdalen farm: Cardamom ice cream.

(included in our 2-course menus)

Price: SEK 120

Truffle pralines from Örebro

Grand's house of chocolate in Örebro produces handmade truffles.

Available in different flavors - choose one or taste several.

Perfect for coffee!

Price: SEK 35/pc



Sommarhagen's 3-course menus

Menu Pheasant

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Fresh, healthy and tastful!

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The juniper flavored sauce brings out the wild note.

Asparagus broccoli and

a good cherry relish from nearby Harg farm makes the perfect accessories.

Chocolate pannacotta

For the chocolate lover, we have made a wonderful combination of light and dark chocolate.

The delicious chocolate is topped with fresh raspberries, blueberries and oat crunch.

A perfect completion of a perfect dinner!

Price: SEK 660

Menu Perch

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The creamy carrot sauce gives a soft taste and fresh colour.

Crispy kale chips and mini carrots make perfect accompaniments.

Lingonberry Cheesecake

A "Swedish" variant of the popular cheesecake, made with lingonberries from our forests.

A fresh completion of a delicious dinner!

Price: SEK 655