



Entrees

Sommarhagen's tarte with creamy charlotte onion

This delicious mild creamy tarte is filled with charlotte onions and a topped with roe, to get the perfect taste combination.

The dish is served on salad and our homemade toast.

SEK 115

Wine suggestion: Caves de la Nantais Val de Loire, Sauvignon Blanc, France

Baked beets with blue cheese

Beetroot baked in the oven with a beautiful melted blue cheese. Served on a salad bed with roasted sunflower seeds and honey.

A tasty and colorful combination.

SEK: 110: -

Wine suggestions: Las Mulas, Carmenère, Chile

Jerusalem artichoke soup with chorizo from Vaggeryd

A mild but tasty soup topped with fried chorizo from local Vaggeryd, which gives the soup its saltiness.

Tastes like Autumn!

SEK 100

Wine suggestion: Caves de la Nantais Val de Loire, Sauvignon Blanc, France Wente

Morning Fog Chardonnay, USA

alt. Matys Cabernet Sauvignon/Merlot, South Africa



Main courses

Deer fillet from Basunda farm

This deer fillet is served with a wonderful mild and creamy purée of Jerusalem artichoke.

To this is served a thyme sauce, fresh, fried leaf spinach together with a homemade marmalade from the local farm Hargodlarna.

SEK 295

Wine suggestion: Les Grandes Serres Hommage du Rhone, Cote du Rhone, France

Pike-Perch fillet from Lake Glan

This appreciated pike-perch is served with a white wine sauce with a touch of saffron, leeks tossed with zucchini.

Of course the potatoes comes from Östergötland.

A dish with an exciting taste and wonderful colours.

SEK 275

*Wine suggestion: Wente Morning Fog Chardonnay, USA
alt. Matys Cabernet Sauvignon/Merlot, South Africa*

Turkey fillet from Vikbolandet

From Visätter farm nearby comes this delicious fillet.

We have marinated the turkey breast in red wine and herbs.

It is served with a creamy sauce with a mild taste of chanterelle and sweet chili.

*Of course, the potatoes are from Östergötland
and the marmelade from the local farm Hargodlarna*

SEK 250

Wine suggestion: Las Mulas, Carmenère, Chile

***All main dishes are served with home baked bread and
butter as well as coffee / tea***



Filled Portobello Mushroom

The taste of summer: herbs and garlic, creamy bean-filling, alongside this amazing mushroom and combined with pickled red onion, makes this dish complete.

It is combined with chopped potatoes and zucchini.

*A perfect choice for those who prefer vegetarian food.
(included in our 2-course menus)*

SEK 215

Wine suggestion: Colpasso, Italy

Hake with herb spiced butter

*This good MSC-labeled hake fillet is served with potatoes from Östergötland and sliced butter flavoured with parsley and vegetables
(included in our 2-course menus)*

SEK 180

Wine suggestion: Grauburgunder, Pinot Gris, EKO, Germany

Sommarhagen's classic Game Minced Beef

*This homemade classic dish is very popular among our guests.
We serve it together with a good juniper sauce, marmalade from the local farm Hargodlarna and potatoes from Östergötland.
(included in our 2-course menus)*

SEK 180

Wine suggestion: Matys Cabernet Sauvignon / Merlot, South Africa

***All main dishes are served with home baked bread and
butter as well as coffee / tea***



Desserts

Chocolate fondant

*A hot dessert that literally melts out on the plate.
Served with vanilla ice cream and strawberry/chili jam
'Hot Old Men' from local Hargodlarna.
SEK 110*

Petit Choux filled with vanilla cream

*This airy pastry is filled with a vanilla cream and
served with fresh berries or marmalade from the local farm Hargodlarna.
SEK 95*

Raspberry pie with ice cream

*A popular cookie that here instead is served as a tasty pie.
To this is served a vanilla-flavoured ice cream.
SEK 90*

Truffle pralines from Örebro

*Grand`s house of chocolate in Örebro manufactures handmade truffles.
We have selected three of our favourites: Royal Dark, Royal Milk and
Orange chocolate.
Perfect together with a cup of coffee!
SEK 20/pcs*

Homemade cake

SEK 50