

# SIDE DISHES

## RAW SPICED SALMON

*With dill creamed potatoes, mustard and salad*

## LE PARC BURGER

*With cheddar cheese, bacon, chili dressing, pickles, coleslaw and fries*

## BAKED POTATO WITH SWEDISH PRAWN COCKTAIL

*Baked potato with prawns, dill, onion and mayonnaise*

## PAN-FRIED HERRING

*With mashed potatoes, lingonberries and melted butter*

## PORK TENDERLOIN OSCAR

*Our own twist on a classic with pork tenderloin, fries, béarnaise sauce, red wine sauce, asparagus and shrimp*

## PORK TENDERLOIN ON A SKEWER

*With roasted garlic sauce and potato terrine*

## TAGLIATELLE WITH BEEF TENDERLOIN

*Gorgonzola, mushrooms, zucchini, cherry tomatoes, garlic and cream*

## CAESAR SALAD

*Marinated chicken breast, romaine lettuce, bacon, bread sticks, parmesan cheese and dressing*

## SEAFOOD SALAD

*Marinated seafood (shrimp, crawfish and prawns), bread sticks and lemon/lime dressing*

# Appetizers

## ASPARAGUS

*Asparagus fried with garlic, served with parmesan cream and salad*

WINE TIPS: BASILISK RIESLING

## PICKLED HERRING

*Served with Västerbotten cheese, fresh potatoes, red onion and crème fraiche*

WINE TIPS: CON SUR RESERVA SAUVIGNON BLANC

## TOAST SKAGEN

*Shrimp, mayonnaise, red onion and dill served on buttered bread and topped with roe, lemon and greens.*

WINE TIPS: AVELEDA ALVARINHO

## LE PARC DELICATESSEN

*Parma ham, salami, marinated feta cheese, marinated olives, melon and bread sticks, etc.*

WINE TIPS: VALPOLICELLA RIPASSO SUPERIORE DOC 2008/2009

## STEAK TARTAR

*Fillet of beef (ground) with egg yolk, red onion, pickles, beets, capers and French mustard*

WINE TIPS: TRAPICHE MALBEC OAK CASK 2008/2009

# Side orders

## MIXED SALAD

*Green salad with tomato, onion and cucumber*

## GARLIC BREAD

*Baguette with garlic butter*

## MARINATED OLIVES

*Mammoth and Kalamata olives*

## MARINATED FETA CHEESE

*Marinated with herbs, olive oil and sun-dried tomatoes*

## TOMATO SALAD

*Tomatoes, onions, vinaigrette and herbs*

# Salad, pasta and vegetarian

## CAESAR SALAD

*Marinated chicken breast, romaine lettuce, bacon, bread sticks, parmesan cheese and dressing.*

WINE TIPS: PETER LEHMANN WILDCARD CHARDONNAY

## SEAFOOD SALAD

*Shrimp, crawfish and prawns marinated with olive oil, parsley, oregano, garlic, lemon and chilli served with bread sticks and lemon and lime dressing.*

WINE TIPS: CON SUR RESERVA SAUVIGNON BLANC

## TAGLIATELLE WITH CHICKEN

*Marinated chicken breast, bacon, gremolata made of parsley, lemon, oregano, garlic and chili with cherry tomatoes and parmesan cheese.*

WINE TIPS: PETER LEHMANN WILDCARD CHARDONNAY

## TAGLIATELLE WITH BEEF TENDERLOIN

*Fillet of beef, gorgonzola, mushrooms, zucchini, cherry tomatoes, garlic and cream.*

WINE TIPS: TRAPICHE MALBEC OAK CASK 2008/2009

## RISOTTO WITH MUSHROOMS AND ASPARAGUS (VEGETARIAN)

*Served with fried zucchini, red onion chutney and sprout salad.*

WINE TIPS: PETER LEHMANN WILDCARD CHARDONNAY

# Entrées

## GRILLED ARCTIC CHAR

*Char fillet with gremolata cream made from parsley, oregano, lemon, olive oil, garlic and chilli served with herb-tossed potatoes and sprout salad.*

WINE TIPS: BASILISK RIESLING

## BRAISED PIKE PERCH

*Fillet of pike perch braised with cream, anchovies, cherry tomatoes, dill and chives, served with fresh potatoes.*

WINE TIPS: PETER LEHMANN WILDCARD CHARDONNAY

## CHATEAUBRIAND

*A very fine piece of beef tenderloin served with garlic-fried asparagus, parmesan sauce and fondant potatoes.*

WINE TIPS: LIRAC LES CHENAIES

## PORK TENDERLOIN ON A SKEWER

*Two fine skewers of chili-marinated pork tenderloin, served with roasted garlic and potato terrine.*

WINE TIPS: TRAPICHE MALBEC OAK CASK 2008/2009

## CHICKEN SUPREME

*Marinated chicken breast with mushroom and asparagus risotto and tomato gravy and herb salad.*

WINE TIPS: AVELEDA ALVARINHO

## PORK TENDERLOIN OSCAR

*Our own twist on a classic with pork tenderloin, fries, béarnaise sauce, red wine sauce, asparagus and shrimp.*

WINE TIPS: BOSCHENDAL LANOY CABERNET MERLOT

## LE PARC BURGER

*200g hamburger made of 100% beef served with a coarse hamburger bun, cheddar cheese, bacon, coleslaw, tomato, pickles, red onion, lettuce and fries.*

WINE TIPS: PETER LEHMANN LAYERS RED 2009

## BEEF TENDERLOIN ON A SKEWER

*Two beautiful skewers of marinated beef tenderloin, served with cream cheese made from fresh cheese, sun-dried tomatoes, herbs and parmesan, red wine sauce with herb-roasted fresh potatoes.*

WINE TIPS: LIRAC LES CHENAIES

## ENTRECOTE

*Tenderised entrecote served with Café de Paris butter, red wine sauce, red onion chutney, roasted potato wedges.*

WINE TIPS: BOSCHENDAL LANOY CABERNET MERLOT

## Desserts

### RASPBERRY PANNACOTTA

*With graham cracker crust served with berries and raspberry coulis*

### VANILLA ICE CREAM

*With daily fresh strawberries and cream*

### CHOCOLATE CAKE

*Served with brownie ice cream, white chocolate mousse and seasonal fresh fruits*

## Children's menu

### PANCAKES

*with jam and cream*

### MEATBALLS

*with cream gravy, mashed potatoes and lingonberry jam*

### PORK TENDERLOIN

*with béarnaise sauce and fries*