

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