

MENU

Autumn 2016



Lumber & Karle

Hotell * Restaurang * Catering * Konferens * Bowling

STARTERS

Creamy Mushroom Soup

A delicious mushroom soup with locally sourced mushroom, bacon and sourdough croutons.

*Drink recommendation: **Lumber & Karle Ale**, Qvånum Mat & Malt, Sweden*

90:-

LK Prawn toast

A Classic starter with our own twist.

*Wine recommendation: **Dreissgacker**, Riesling, Germany*

90:-

Green Asparagus

Green Asparagus together with a stored Serrano ham and lettuce. Served with a butter fried toast and cheese- vinaigrette.

*Wine recommendation: **Dreissgacker**, Riesling, Germany*

90:-

Salmon Tartar

A fresh salmon tartar served with leek roe and a flavored Crème Fraiche.

*Drink recommendation: **Q-Lager**, Qvånum Mat & Malt, Sweden*

90:-

MAIN COURSES

Grilled Trout

Served with crispy vegetables, butter fried chanterelles, herb butter and pommes duchesse.

Wine recommendation: Lumber & Karle, Vin de Pays d`Oc, France (by the glass)

225:-

Lamb Sirloin

Grilled Lamb Sirloin with parsley cream, shallots and forest mushroom cooked in Port Wine.

Served with a red wine sauce and Idaho potatoes.

Wine recommendation: Matys, Cabernet, Merlot, South Africa

255:-

Tenderloin Deer Medallions a la Roquefort

Tender medallions of Deer served with a creamy sauce made of Roquefort- cheese together with roasted root vegetables and potato cake.

Wine recommendation: Lumber & Karle, Côtes du Roussillon, France

255:-

Caesar salad deluxe

Grilled chicken, Romaine lettuce, Crotons, crispy bacon and homemade Caesar dressing..

Wine recommendation: Regenoak, Semillon, Chardonnay, Australia (by the glass)

165:-

LK Burger

(200 gr & 90 gr)

Homemade prime rib burger served with pickled onions, gherkin, cheese crème and Jumbo Fries. Vegetarian option: Halloumi burger.

Big: 180:-/ Small: 140:-/ Veg: 120:-

Wine recommendation: Real Compania de vinos, Tempranillo, Spain (by the glass)

MAIN COURSES

Fillet of beef on a Wood Plank

A tender fillet of beef with a fresh homemade béarnaise served with vegetables, Café de Paris butter, grilled tomato and pommes duchesse.

Wine recommendation: Gnarly Head, Zinfandel, USA

230:-

Fish on a Wood Plank

A butter fried flounder together with a creamy lobster sauce, vegetables.

Served with pommes duchesse

Wine recommendation: Dreissigacker, Riesling, Germany

230:-

"Veg" on a Wood Plank

A vegetarian dish with homemade vegetarian steaks with fried kale, served with cabbage braised in cream and a colorful bean salad and pommes duchesse.

Wine recommendation: 99 Rosas, Sauvignon Blanc, Chardonnay, Spain (by the glass)

155:-

TODAY´S SPECIAL

Pasta di Pollo

A delicious pasta dish with chicken and a creamy sauce made of fresh cream, sundried tomatoes, rosemary and chive.

Drink recommendation: Qvänum Mat & Malt´s Grannen, Ale, Sweden

165:-

Today's Special (served Monday–Thursday)

Ask your waitress for today's special. Served with salad and bread!

155:-

KIDS MENU

A small fillet of Pork "A la Casa"

A small grilled fillet of pork with homemade Béarnaise served with fried potatoes.

85:-

Swedish Meatballs

Kids favorite! Served with a cream sauce, lingonberry jam, salad, tomato and boiled potatoes.

85:-

Hamburger

90 gr. Hamburger, served with tomato, salad, homemade dressing and fried potatoes.

85:-

DESSERT

Glace Coupe

A wonderful ice cream full of delights, served with homemade chocolate sauce.

Wine recommendation: Dow's Port, Port, Portugal (by the glass)

85:-

Marinated fresh Berries

Served with a caramelized vanilla cream, almond cake and a smooth vanilla ice-cream.

Wine recommendation: Baron de Lajoyoosa, Muscatel, Spain (by the glass)

90:-

Chocolate Fondant

Served with cognac marinated cherries and whipped cream.

Wine recommendation: FLOR, Muscat, France (by the glass)

85:-

House Praline

A small but delicious Praline made of finest chocolate.

Drink recommendation: Black Coffee, Löffbergs, Sweden

20:-/ piece