

# The house's 3-course menu

## *Entrees:*

Toast Skagen

## *Main course:*

Alt.1

Herbmarinated pork fillet, red wine sauce,  
béarnaise sauce and potato gratin

Alt.2

Herb baked salmon fillet with asparagus,  
white wine sauce and boiled potatoes

Alt. 3

Pasta with portabello, parmesan, egg yolk and  
baked salsify in filo dough  
(veg).

Alt.4

Sirloin steak with fried vegetables, red wine sauce,  
béarnaise sauce and potato gratin

## *Dessert:*

Vanilla pannacotta with blackberry compote

*Price for 3 course with Alt.1, 2 or Alt 3*  
269,-

*Price for 3 course with Alt.4*  
329,-

**Reservation for 20 persons or more.**

**4 Krogar**  
- vid sjön -

Boking: tel. 0470-59 99 99 or e-mail: fest@4krogar.se