



KVARTERSKROGEN ASKEN



## STARTERS

### **“Toast Skagen”**

*Shrimps in mayonnaise, bleak roe, onion, lemon & dill.  
Served with brioche*

**169 kr**

### **Pickled herring**

*cheese, butter & bread*

**155 kr**

### **Beef tartar**

*Onion, capers, egg yolk, beetroots in brine, cornichons,  
dijon & horseradish*

**159 kr**

### **Deer cured in akvavit**

*Jerusalem artichoke crisps & pickled mushrooms*

**159 kr**

### **Charcuterie plate**

*served with olives, cheese, cucumber in brine, aioli & bread*

**205 kr**

## We are open for lunch

Monday – Friday 11.30 – 13.30 Find our lunch menu on: [www.krogasken.se](http://www.krogasken.se)

## Evening opening hours

Monday - Thursday 17.00 - 22.00

Friday 17.00 - 22.00

Saturday 12.00 - 22.00

Phone: 011-180020, [www.krogasken.se](http://www.krogasken.se), [bokning@krogasken.se](mailto:bokning@krogasken.se)



## MAINCOURSE

<b>Saffron risotto</b>	<b>179 kr</b>
<i>with roasted almonds &amp; pumpkin</i>	
<b>Seared whitefish</b>	<b>280 kr</b>
<i>Potato cake with cheese, whitefish roe &amp; browned butter</i>	
<b>Char with brandade</b>	<b>249 kr</b>
<i>Rye brea, trout roe &amp; browned butter</i>	
<b>veal meatballs</b>	<b>179 kr</b>
<i>potato puree, lingonberries, cucumber in brine &amp; cream sauce</i>	
<b>Asken's burger</b>	<b>189 kr</b>
<i>Cheese, ketchup, mustard, onion, cucumber in brine, bacon, aioli &amp; french fries</i>	
<b>Crispy breast of duck</b>	<b>289 kr</b>
<i>Rutabaga puree, roasted hazelnuts, green cabbage, madeira sauce &amp; orange gravy</i>	
<b>Oxcheek braised in wine</b>	<b>249 kr</b>
<i>Mushrooms, pork belly, pickled onion &amp; potato puree</i>	
<b>Steak Rydberg</b>	<b>179 kr</b>
<i>with blackened leek, pickled tomato, potato puree &amp; buttered pork bouillon</i>	
<b>Beef tenderloin with potato gratin</b>	<b>315 kr</b>
<i>Truffle gravy, confit of salsify, pickled onions &amp; watercress</i>	

## DESSERTS

<b>Gingerbread cake</b>	<b>105 kr</b>
<i>with dulce de leche ice cream, caramelized popcorns, apple &amp; apple caramel sauce</i>	
<b>Chocolate nougat</b>	<b>110 kr</b>
<i>with coffee ice cream &amp; pecan</i>	
<b>Saffron pannacotta</b>	<b>105 kr</b>
<i>with raspberry curd &amp; roasted white chocolate</i>	
<b>Crème brûlée</b>	<b>99 kr</b>
<b>Dark chocolate truffle</b>	<b>39 kr</b>