

## Merceditas Menu 2018

### Skagen Toast

Butter fried Salmon fillet with summer greens, mushroom purée, served with white wine crème fraiche sauce  
Vanilla cheesecake with marinated strawberries & sweet balsamic reduction  
580:- sek

Garlic fried scampi with Pak Choi, ginger broth and prawn oil  
Crispy duck breast with onion purée, garden peas & foie gras sauce  
Chocolate fondant with red berry tartar & vanilla crème fraiche ice-cream  
630:- sek

Salmon loin Tataki with soya mayonnaise  
Spring lamb with pea & mint purée, garlic cream & lamb jus  
Piña Colada & mango Sundae  
640:- sek

Bleak roe from Kalix with whipped crème fraiche & and butter fried toast  
Reindeer fillet with braised vegetables, crème fraiche mashed potatoes & lingonberry jus  
Raspberry Bruschetta with fresh raspberries & mascarpone sorbet  
660:- sek

Veal carpaccio with red pepper & tryffel dressing, and shaved pecorino  
Butter fried cod loin with creamy potato, pickled fennel & herb butter sauce  
Chocolate mousse with orange ice-cream, macadamia crumble & salted orange Muscat caramel  
680:- sek

Sashimi Tuna & Salmon with avocado mousse, horse radish crème & pickled vegetables  
Venison file with spring vegetables, cauliflower purée & Madeira sauce  
Pistachio cake with white chocolate mousse, pistachio ice-cream and Yuzu curd  
690:- sek

Pata Negra with vegetable sauté & shaved manchego  
Baked cod loin with summer potatoes in Puttanesca sauce  
Lemon drizzle cake with lemon & thyme ice-cream, vanilla crumble & fresh berries  
690:- sek

Tuna tartar  
Veal mignon with warm mushroom and herb salad & Tawny port sauce  
Pineapple carpaccio with chili and ginger syrup, & homemade crème fraiche ice-cream  
710:- sek

Ceviche of salmon with king crab, chilli, lime & coriander  
Black Angus tender strip with primörer, prosciutto crumbs, mushroom ketchup & red wine reduction  
Coconut panna cotta with passionfruit curd and tropical fruit  
750:- sek

Butter poached lobster with chicken & coriander dumplings and lobster Bisque  
Duck lever au torchon on butter fried sour dough bread with fig marmalade and walnut dressing  
Hallibut fillet with fennel & clams, & white wine crème fraiche sauce  
Cointreau mascarpone Swiss Roll with chocolate ganache, pistachio praline & Crème Anglaise  
880:-

### Extra/alternative starters:

Herring sampler with fresh potatoes  
Fresh asparagus with shaved cheddar, soja beans and mushroom mayonnaise  
**Cheese plate:** a selection of cheese served with marmalade, crackers & home baked fruit & nut bread (140:-kr)

Fresh bread, coffee and chocolate truffles are served with all menus

**All prices are excluding tax. We reserve the right for changes and availability of fresh produce.**

## Merceditas Canapés

Sweet-chili shrimps with avocado salsa  
Mini toasts with Skagen shrimps  
Bleak roe from Kalix on toast  
Salmon toast with horseradish and salmon roe  
Salmon mousse with quail egg and parsley  
Smoked salmon with avocado & horseradish mousse on dark bread  
Smoked salmon Croque Monsieur  
Mini crab cakes with lemon & chili mayonnaise  
Grilled crayfish toasts  
Lobster with green pea puree, lemon & mint (minimum 10 pc)  
Mini herring toasts with potato & gurkin  
Tuna tartar with Kimchi mayonnaise  
Artichoke crostini with chili and parmesan  
Marinated feta cheese with kalamata olives & watermelon  
Mini pizza with chevre, olives & basil  
Pata negra crostini with mushroom tapenade  
Roast beef crostini with chili mayonnaise & sesame seeds  
Roast beef crostini with blue cheese & sticky red capsicum  
Pinchos with pata negra & artichoke mayonnaise  
Sauted fresh asparagus with prosciutto  
Prosciutto cotto & mozzarella toasties  
Smoked reindeer with horseradish cream  
Duck liver mousse with prune jam

**24:- st**

### **Dip platter with home-made dip, vegetables & crisp bread 45 sek / pers**

Tuna dip with dukkah, Hummus with spiced crispy chickpeas, Labne with pistachios & pomegratate  
Minted spinach dip with yoghurt, White bean dip with semi-dried tomato pesto, Eggplant dip with crispy chorizo  
(minimum charge 8 pers)

**Price is excluding tax.**

## Merceditas Lunch Menu 2018

Warm smoked salmon Summer salad with Nobis dressing  
230:- sek

Butter fried salmon fillet with garlic fried cocktail tomatoes, sauted greens & white wine basil sauce  
230:- sek

Garlic fired scamp with sundried tomatoes, basil and parmesan on fresh fettuccine with Martini sauce  
240:-sek

Prosciutto wrapped pork fillet with creamy potato purée & honey sage jus  
240:- sek

Oven-roasted duck fillet with glazed peaches, sauted vegetables & Madeira sauce  
240:-sek

Almond crumbed Arctic Char with asparagus, fresh herbs & butter sauce  
250:-sek

Sauted lamb fillet with minted pea puree, mixed bean salad and Madiera sauce  
250:-sek

Crispy cod & green papaya salad with chili & lime dressing  
260:- sek

Grilled Flap steak with seasonal vegetables & Bourguignon sauce  
270:- sek

Reindeer fillet with braised spring vegetables, summer potatoes & lingonberry sauce  
270:-sek

Veal mignon with warm mushroom salad & port sauce  
280:- sek

Lobster salad with with fresh shrimps & lemon mayonnaise  
290:- sek

Steamed cod loin with egg, shrimps, dill & horseradish, served with summer potatoes & melted butter  
280:-sek

Fresh bread, coffee & chocolate truffles are served with all menus

### Dessert

Brandy-snap basket with fresh strawberries & cream or vanilla ice-cream  
Vanilla pannacotta with red berries and raspberry coulis  
Merceditas chocolate mousse  
Pineapple carpaccio with chili and ginger syrup, & homemade crème fraiche ice-cream  
Mini pavlova with whipped cream & tropical fruit  
155:-sek

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## **Merceditas Business Lunch**

### **Menu 1**

Sugar & salt cured salmon with cucumber, apple & dill with smokey mayonnaise  
Roast duck breast with minted pea puree, mixed bean salad & Madeira sauce  
Coffee & chocolate truffles  
395:-

### **Menu 2**

Bleak roe from Kalix with whipped crème fraiche & butter fried bread  
Salmon fillet with baked cocktail tomatoes and a creamy white wine sauce  
Coffee & chocolate truffles  
395:-

### **Menu 3**

Toast Skagen  
Reindeer fillet with braised spring vegetables, summer potatoes & lingonberry sauce  
Coffee & chocolate truffles  
425:-

Fresh bread is served with all menus.

These menus are available for 2-3 hour lunch charters

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## **Merceditas Afternoon Tea**

### **Merceditas**

Lemon slice  
Coconut chocolate balls  
Pavlova with cream and berries  
Anzac biscuits

### **English**

Cucumber sandwiches  
Carrot cake cupcakes  
Victoria sponge  
Yo-yo biscuits

### **Swedish**

Kronans cake  
Cardemum buns  
Dream cookies  
Almond tartlets

### **Archipelago**

Smoked salmon finger sandwiches  
Tosca cupcakes  
Chocolate squares  
Raspberry roll cake

### **Chocolate**

Chocolate biskvier  
Double choc-chip cookies  
B/W cheesecake slice  
White chocolate & macadamia cookies

### **Traditional**

Deville egg sandwiches  
Scones with cream and jam  
Shortbread  
Lemon meringue tartlets

### **Raw food**

Fudge brownie  
Mango & cranberry balls  
Carrot cupcakes with cashew and coconut frosting  
Salty caramel slice

**280:- / pers**

Including coffee or tea

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