



# HERRLJUNGA

HOTELL  
KONFERENS

## CHARCUTERIE

*The chef's selection of charcuterie & cheeses, olives & bread*

**small** .... 109sek

**large** .... 189sek

## THE CHEF'S FAVORITES

*A hot mix of glazed chicken wings, hot chili cheese jalapenos & pommes frites with our own dip .... 99sek*

**Classic shrimp salad** .... 169sek

*Shrimps, egg, rhode island-dressing & croutons seasoned with dill*

**Beef tenderloin** .... 289sek

*200g grilled Tournedos beef tenderloin seasoned with three kinds of pepper.*

*Served with port wine sauce, vegetables & country fries*

**Grilled beef steak** .... 269sek

*Local beef steak from Dalsjöfors.*

*Served with seasoned butter, vegetables & country fries*

**Hot ribs** .... 185sek

*Marinated ribs*

*served with french fries & BBQ-sauce*



## PIZZA

**Napoli** .... 125sek

*tomato sauce, mozzarella & salami  
Napoli*

**Serrano** .... 129sek

*tomato sauce, mozzarella, serrano & homemade pesto*



**Vegetarian** .... 120sek

*tomato sauce, mozzarella & our favorite vegetables*

## PASTA

*Linguine with a creamy tomato sauce & vegetables of the season*

*with **beef tenderloin** .... 169sek*

*with **shrimps & clams** .... 149sek*

## BURGERS



**The classic** .... 175sek

*Prime rib burger with cheddar & bacon, jalapenos, tomato, salad, onions & our homemade dressing  
Served with french fries & our own dip*

**Halloumi** .... 169sek

*Grilled halloumi, tomato, salad onions & our homemade dressing  
Served with french fries & our own dip*

## DESSERT

**Rocky road brownie** served with vanilla ice cream .... 75sek

**Cheesecake** with mixed berries .... 75sek

**Three flavors of sorbet** .... 69sek

