

STARTERS

- BREADED GOATS CHEESE** 95:-
Served with a herb salad, orange, roasted almonds and a raspberry- & balsamico reduction
- CROWN DILL CURED HALIBUT** 165:-
Served with dark bread croutons, lemon marinated carrots, fried dill and - langoustine emulsion
- GARLIC- & PARMESAN GRATINATED LANGOUSTINES**..... 145:-
Served with grilled bread, aioli and fennel salad
- DUCK LIVER TERRINE** 135:-
Served with homemade seed crisp bread, fig marmelade and pear salad
- CHARCUTERIE FROM HALLÄNSKA MOSTORPS GÅRD** 155:-
Four kinds of charcuterie served with home made bread, whipped tomato and truffle butter, smoked cheddar and pear marmelade.
- CHARKUTERIE GRANDE** 235:-
Four kinds of charcuterie served with home made bread, whipped tomato and truffle butter, smoked cheddar and pear marmelade.
- GARLIC BREAD** 65:-
Served with aioli.



MAIN COURSES

- MOULES FRITES** 185:-
Flavoured with lime and chili, served with french fries
- LEMON BAKED SKREI COD**..... 255:-
Served with sauteéd root vegetables and mussels cooked in white wine and herbs
- GRILLED SWEDISH PREMIUM ENTRECÔTE**..... 275:-
Served with pancetta fried haricot verts, caper bearnaise and french fries
- GRILLED SIRLOIN WITH CAP**..... 255:-
Served with glazed beetroot, cider mustard cream, fresh grated horseradish and jerusalem artichoke puree
- CONFIT DUCK LEG**..... 195:-
Served with a potatoe- & jerusalem artichoke puree, le puy lentil ragu and salsify chips
- SLOW COOKED BBQ BRISKET**..... 225:-
Served with coleslaw, warm bean salsa, buttered corn and french fries
- SPAGHETTI FUNGHI**..... 198:-
Butter sauteéd mushrooms, lemon marinated king oyster mushrooms, truffle foam and freshly grated black truffle
- BULLS SALAD NICOISE**..... 235:-
Served with Nicoise dressed vegetable salad, seared tuna, olives and shaved parmesan
- MIX GRILL (MIN. 2 PERS)**..... 295:-/PERS
Sirloin, entrecôte and salsiccia.
Served with pancetta fried haricots verts, onion rings, red wine sauce and french fries

EST. 1901 THE BULL'S INHOUSE SHAPED BURGER

IN HOUSE MADE HAMBURGERS WITH MEAT FROM HALLÄNSKA MOSTORPS GÅRD. ALL OUR BURGERS ARE SERVED WITH SALAD, FRENCH FRIES, KETCHUP AND AIOLI, IN BREAD FROM SKÅNSKAN BAKERY.

- BULL'S CHEESEBURGER 200 G**..... 185:-
Cheddar cheese & bulls hamburger dressing.
- SPICY BURGER 200 G**..... 195:-
Served with chili- and jalapeñosalsa and pepperjack cheese
- VEGGIE BURGER** 185:-
Served with chili- and jalapeñosalsa and pepperjack cheese
- DOUBLE UP YOUR BURGER** +59:-
- ADD BACON** +25:-
- ADD ONION RINGS** +25:-
- EXTRA CHEESE** +15:-

OUR SUGGESTION PROSECCO

BOTTLE 375:-
GLASS 85:-

**TULLAMORE
DEW**
Est. 1829
The Legendary
IRISH WHISKEY

Mostorps Gård



KÖTT & CHARK

SAUCES

- CAPER BEARNAISE 15:-
- AIOLI 15:-
- CIDER MUSTARD CREAM 15:-
- BEAN SALSA 15:-
- RED WINE SAUCE 15:-

SIDEORDERS

- MIXED SALAD 25:-
- PANCETTA FRIED HARICOTS VERTS... 35:-
- JERUSALEM ARTICHOKE PUREE 35:-
- COLESLAW 25:-
- BUTTERED CORN 35:-
- FRENCH FRIES 25:-
- SWEET POTATOE FRIES 25:-
- GLAZED BEETROOT..... 25:-

DESSERTS

- WARM ALMOND CAKE**..... 85:-
Served with elderflower marinated apple, rum raisins and vanilla ice cream
- CRÈME BRÛLÉE** 87:-
Served with fresh berries
- BANANA SPLIT** 95:-
Vanilla ice cream, bananas, whipped cream, chocolate sauce, meringues and berries
- CHOCOLATE TRUFFELS FROM SKÅNSKAN BAKERY**..... 25:-/PCS
Ask your server for todays flavours.

ALLERGY?
WE LOVE TO INFORM
YOU WHAT YOU
CAN EAT

