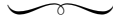


Menu

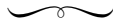
BILLNÄSIN RUUKKI
since 1641

Billnäs 4-course meal

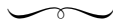
CURED MACKEREL, HORSERADISH-MARINATED CUCUMBER
AND CRISPY HORSERADISH



MORELS, CHESTNUT CRÈME, MARINATED ONIONS
AND DEEP-FRIED SOURDOUGH



LAMB ENTRECÔTE FROM BOVIK WITH WHOLE BAKED CELERiac,
CELERiac PUREÉ WITH SWEET CICELY AND BUTTERED LAMB SAUCE

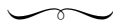


RHUBART TART WITH WHITE CHOCOLATE AND RHUBARB SORBET

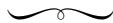
53 €

Billnäs 6-course meal

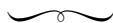
CURED MACKEREL, HORSERADISH-MARINATED CUCUMBER
AND CRISPY HORSERADISH



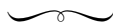
CARROTS WITH NETTLE MAYONNAISE, MILLET
AND GINGER-TARRAGON PEARLS



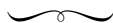
HADDOCK WITH CRUSHED GARLIC POTATOES, SEASONAL VEGETABLES
AND CREAMY FISH FOAM SEASONED WITH RAMSON



LAMB ENTRECÔTE FROM BOVIK WITH WHOLE BAKED CELERiac,
CELERiac PUREÉ WITH SWEET CICELY AND BUTTERED LAMB SAUCE



YOGHURT PARFAIT WITH CAMELLIZED BEETS
AND PISTASCHIO NUTS



RHUBART TART WITH WHITE CHOCOLATE AND RHUBARB SORBET

66 €

ALL THE MEAT WE USE IS DOMESTIC.

YOUR WAITER WILL BE HAPPY TO ANSWER QUESTIONS ABOUT ALLERGIES AND SPECIAL DIETS.

Starters

MORELS, CHESTNUT CRÈME, MARINATED ONIONS
AND DEEP-FRIED SOURDOUGH

13 €

CARROTS WITH NETTLE MAYONNAISE, MILLET
AND GINGERTARRAGON PEARLS

13 €

CURED MACKEREL, HORSERADISH-MARINATED CUCUMBER
AND CRISPY HORSERADISH

14 €

Main courses

HADDOCK WITH CRUSHED GARLIC POTATOES, SEASONAL VEGETABLES
AND CREAMY FISH FOAM SEASONED WITH RAMSON

29 €

LAMB ENTRECÔTE FROM BOVIK WITH WHOLE BAKED CELERIAC,
CELERIAC PUREÉ WITH SWEET CICELY AND BUTTERED LAMB SAUCE

32 €

MUSHROOM SEITAN WITH DEEP-FRIED JERUSALEM ARTICHOKES
AND MISO SAUCE.

24 €

T-BONE STEAK (5-600G) WITH BEARNAISE SAUCE, SALLAD AND WEDGED POTATOES
(RECOMMENDED FOR TWO)

68 €

BILLNÄS BURGER WITH 2X100G BEEF PATTIES, BACON, BROWN BUTTER AND
MUSTARD MAYONNAISE, ACIDIC TOMATO SALAD AND WEDGED POTATOES

19 €

VEGGIE BURGER WITH BROWN BUTTER AND MUSTARD MAYONNAISE,
ACIDIC TOMATO SALAD AND WEDGED POTATOES

19 €

ALL THE MEAT WE USE IS DOMESTIC.

YOUR WAITER WILL BE HAPPY TO ANSWER QUESTIONS ABOUT ALLERGIES AND SPECIAL DIETS.

Desserts

RHUBART TART WITH WHITE CHOCOLATE AND RHUBARB SORBET

13 €

YOGHURT PARFAIT WITH CARAMELLIZED BEETS AND PISTASCHIO NUTS

13 €

CHOCOLATE GANACHE, WOOD SORREL CURD
AND PINK PEPPERCORN MERINGUE

13 €