MENU

SNACKS

NACHOS 5 €
with sour cream and salsa *G, L*

PARKS HOMEMADE ALMOND-POTATO CHIPS 7 €
with dip *G, L*

PÃO DE QUEIJO 9 €
Brazilian cheese bread with whipped chimichurri butter *G, L*

STARTERS

CHANTERELLE TOAST 16 €
on homemade focaccia bread, served with stirred lingonberries and Parmesan *(G), L*

BLACKENED PIKE-PERCH 17 €
fennel reduction, chive oil and pickled beetroot *AX, G, L*

HOUSE SMOKED ELK 18 €
with gem lettuce, horseradish cream, Västerbotten cheese crisps and sea buckthorn *SE, G, (L)*

TO SHARE

CHEESE AND CHARCUTERIE PLATTER small/large 15 €/20 €
served with homemade apple marmalade, marcona almonds, pesto and homemade seed crispbread *EU, G, L*

SEAFOOD PLATTER small/large 22 €/30 €
Skagen mix, smoked trout, prawn crackers, grilled chili-marinated king prawns and homemade bread *(G), L*

AUTUMN PLATTER 28 €
smoked elk, chanterelle toast, Jerusalem artichoke soup, honey-baked Brie and Brazilian cheese bread *(G), (L)*

BISTRO

PARK'S SHRIMP SANDWICH small/large 16 €/22 €
hand-peeled shrimp on house focaccia bread served with Skagen mix, salad, tomato and hard-boiled egg (G), L

JERUSALEM ARTICHOKE SOUP small/large 14 €/22 €
with Jerusalem artichoke chips, fresh cream cheese with thyme and lemon and homemade bread

SAILOR´S STEAK 24 €
Beef tenderloin medallions, fried potatoes, onions, Parks stout-infused pan sauce, homemade crispbread, whipped brown butter *AX, (G), L*

HUNTER'S STEAK SANDWICH 25 €
Grilled sirloin steak with creamed mushrooms, French fries and salad *FI, (G), L*

PARK'S GRILLED HAMBURGER 21 €
made with chuck beef, smoked cheddar cheese, bacon, crisp lettuce, pickled red onion and house dressing. Served with French fries and aioli *AX, (G), (L)*

SEAFOOD PASTA 25 €
Tagliatelle with grilled chili-marinated prawns, blue mussels, and hand-peeled shrimps, in a tomato sauce with basil and sun-dried tomatoes *L*

WEEKS SPECIALS	
	SALAD OF THE WEEK 15 €
	DISH OF THE WEEK 18 €

MENU

MAINS

CREAM CHEESE STUFFED PORTABELLO MUSHROOMS 25 €
with roasted Jerusalem artichoke, pumpkin hummus, pickled beetroot and Beluga lentils *G, L*

GRILLED SALMON FILLET 30 €
with potato purée, Sandefjord sauce, trout roe and kale chips *NO, G*

PARK'S CLASSIC SPICED BEEF 38 €
A popular classic at Park since 1976. Domestic beef tenderloin served with honey-marinated cucumber, red cabbage, garlic butter, red wine jus, and a cold herb sauce, accompanied by pan-fried garlic potatoes. *FI, G, L*

TO SHARE

BBQ PLATTER FOR TWO 52 €
Beef tenderloin medallions, ribeye steak, BBQ ribs, French fries, almond-potato chips, salsa and aioli *FI, G, L*

DESSERTS

VANILLA PANNA COTTA 13 €
with sea buckthorn sorbet and roasted white chocolate *G, L*

PARK´S MUD CAKE 15 €
with raspberry coulis, fresh raspberries and whipped vanilla cream *(L)*

HOMEMADE VANILLA ICE CREAM 10 €
served with frost-kissed sea buckthorn, crisp meringues and your choice of rich caramel sauce or smooth chocolate sauce *G, L*

HOUSE SORBET 6 €
Ask your waiter for todays flavour *G, L*

PRALINE 4 €
Ask your waiter for todays flavour *G*

TO SHARE

DESSERT PLATTER FOR TWO 28 €
Sorbet, small vanilla panna cotta, chocolate mud cake, fruit and roasted white chocolate *(G), (L)*

G / L = Glutenfree / Laktosfree. () =Available upon request, please note: longer preparation time.
AX / FI / SE / EU = Country of origin of the meat.