

# Skäret

## KROG

### *Welcome!*

At Skärets Krog we are passionate about food and beverage. Our ambition is for every guest to be able to taste as many courses as possible, therefore our courses are slightly smaller and we recommend ordering 3-4 of them for your ultimate satisfaction. If you would like to try more dishes, there are two set menus consisting of 5 and 7 servings, where we serve the best our kitchen can accomplish. If just a main course would be your choice for the day, we can double the portion size on request. Just relax, sit back and enjoy!

To enhance the flavours of the food we've put together a wine package paired to the menus, which you can choose to add. Our food philosophy is to source the finest ingredients available from the sea, the garden and the farm. We try to get all our products from our surroundings, in Sotenäs, wherever possible. We work, among others, with Klevs Gård in Bovallstrand for vegetables and herbs, together with Smögens Fiskauktion, for fish and seafood. Our courses are well made, nutritious, and seasonal.

Here at Skärets Krog we have also teamed up with Thoreau, a system that filters and cools water. Thanks to our partnership we contribute to a healthy environment as well as enjoying ice cold, filtered water. If you have any questions or want to ask about allergies, don't hesitate to ask us.

Once again, welcome to Skärets Krog.

*Thomas, Oscar, Filip, Alma and Jack with staff*

# Sköret

## KROG

### *Cold Courses*

<b>Langoustine "Chef of the year 2015"</b>	195 kr
<i>Crispy Jerusalem artichoke, emulsion on ginger, apple &amp; dill</i>	
<b>Pilgrim scallop</b>	195 kr
<i>Watercress, marinated cucumber, buckwheat &amp; yuzu</i>	

### *Varm courses*

<b>"Ängamat" (Swedish vegetable soup)</b>	155 kr
<i>Crème on lovage &amp; tarragon, butter sauce seasoned with rapeseed</i>	
<b>Broiled hake</b>	195 kr
<i>Round peas, emulsion on crown dill, white wine sauce &amp; silver onion</i>	
<b>Shrimps from Smögen</b>	185 kr
<i>Grilled corn, roasted celeriac broth &amp; shrimp foam</i>	
<b>Sirloin Steak</b>	235 kr
<i>Stewed late summer chanterelles, broccoli, algae chips &amp; oxtail gravy</i>	

### *Cheese/Dessert*

<b>Wrångebäcks-cheese</b>	85 kr
<i>Apple compote &amp; Hållö-loaf</i>	
<b>Sticky toffee pudding</b>	145 kr
<i>Bay leaf icecream, shelled cherry &amp; salted caramel sauce</i>	
<b>Varm blueberries</b>	135 kr
<i>Lemon curd, cream cheese ice cream, blue berry cake &amp; almonds</i>	

# Sköret

KROG

## *Predrinks*

149 kr

<b>Clover Club</b>	<i>vodka, raspberry, lemon, raspberry foam</i>
<b>Grown-up Appletini</b>	<i>bourbon, calvados, apple, apple foam</i>
<b>Goldfashion</b>	<i>bourbon, Mackmyra, orange, bitters</i>
<b>Dry Martini</b>	<i>Beefeater Gin, Noilly Prat</i>
<b>Negroni</b>	<i>Campari, Beefeater Gin, Carpano Classico</i>

## *Small tasting menu*

695 kr

### **Pilgrim scallop**

*Watercress, marinated cucumber, buckwheat & yuzu*

### **Shrimps from Smögen**

*Grilled corn, roasted celeriac broth & shrimp foam*

### **Broiled hake**

*Round peas, emulsion on crown dill, white wine sauce & silver onion*

### **Sirloin Steak**

*Stewed late summer chanterelles, broccoli, algae chips & oxtail gravy*

### **Varm blueberries**

*Lemon curd, cream cheese ice cream, blue berry cake & almonds*

*Applies only to the whole party.*

## **Wine package**

595 kr

*In case of allergies or other requests please notify your waiter. We are happy to help!*

# Skäret

KROG

## *Large tasting menu*

895 kr

### **Langoustine "Chef of the year 2015"**

*Crispy Jerusalem artichoke, emulsion on ginger, apple & dill*

### **Pilgrim scallop**

*Watercress, marinated cucumber, buckwheat & yuzu*

### **Shrimps from Smögen**

*Grilled corn, roasted celeriac broth & shrimp foam*

### **"Ängamat" (Swedish vegetable soup)**

*Crème on lovage & tarragon, butter sauce seasoned with rapeseed*

### **Broiled hake**

*Round peas, emulsion on crown dill, white wine sauce & silver onion*

### **Sirloin Steak**

*Stewed late summer chanterelles, broccoli, algae chips & oxtail gravy*

### **Sticky toffee pudding**

*Bay leaf icecream, shelled cherry & salted caramel sauce*

*Applies only to the whole party.*

## **Wine package**

795 kr

*In case of allergies or other requests please notify your waiter. We are happy to help!*