

# SWING DINING ROOM

## STARTERS

<b>BUTTER-FRIED PICKLED CHANTERELLES</b>	135:-
Served with burrata, fried sourdough and herbs.	
<b>PROFITEROLES FILLED WITH BLEAK ROE</b>	150:-
Served with sour cream, red onion and dill.	
<b>CORN TOSTADA</b>	150:-
Served with sliced cured beef roll, tomato salsa and coriander. Filled with avocado creme.	
<b>ASSORTED CURED MEATS</b>	180:-
Chef's selected charcuterie.	
<b>ASSORTED CHEESE</b>	60:- / CHEESE
Served with marmalade.	

## MAIN COURSES

<b>SALT-BAKED LONG BEETROOT</b>	255:-
Served with aubergine cream, stomp on potatoes and artichoke, and elderberry vinaigrette.	
<b>BOSTON LOBSTER SALAD ROLL</b>	325:-
A brioche roll stuffed with cole slaw and creamy chunky lobster. Topped with grated boiled egg and trout roe. Served with fries.	
<b>CHAR CONFIT IN BUTTER</b>	295:-
Served with fried crushed dill potatoes and white wine sauce. Fresh corn and swiss chard tossed in butter.	
<b>WILD BOAR PORCHETTA</b>	285:-
Served with herb and tomato salsa and creamy polenta.	
<b>BUTCHERS CUT OF THE WEEK</b>	325:-
Served with beer-pickled onions, tarragon butter, salad and fries.	

## DESSERTS

<b>COFFEE TREATS</b>	65:-
Small sweets and treats.	
<b>ICE CREAM OR SORBET</b>	65:-
Ask for the flavor of the day.	
<b>HOT CHOCOLATE MOUSSE</b>	120:-
Topped with fruits and berries.	
<b>RED BERRIES IN CHAMPAGNE JELLY</b>	120:-
Served with sabayonne ice cream.	

Do you have any allergies? Ask our staff and they will help you.