

## STARTERS

### **Reindeer carpaccio**

**95 kr**

If reindeer is delicious and a carpaccio more delicious, then reindeer carpaccio is of course the most delicious. We serve ours slightly browned with crème double and horseradish, small pearl onions braised in Irish stout, and fried croutons of sweetened rye bread.


### **Butter-fried scallops**

**95 kr**

Just imagine this: perfect scallops, a smooth artichoke crème, a whipped froth of Västerbotten cheese and fried almond potatoes. We did, did a taste test, looked at one another and said simultaneously: think northern Sweden!

### **Salted, smoked breast of duck**

**90 kr**

Duck  figs = True. Ask the French. Especially when you give the duck a balsamic glaze and cook the figs in Port. A chèvre-chaud toast perfects this dish. Bon appétit!

### **Whitefish roe on toast**

**150 kr**

Say no more. Oh, by the way, we understand that whoever orders this classic Swedish starter wants whitefish roe, and a generous helping at that. So, that's what they get.

### **Absint's vegetarian mille-feuilles**

**70 kr**

Layer by layer with goat's cheese and puff pastry, as pleasing to the eye as the palate. Especially when it's served with baked beets and apples, and topped with baked beet chips and a coulis of sweet sultanas.

## MAIN COURSES

### **Absint's grilled entrecôte** **235 kr**

When served with an oxtail and broad-bean ragu, truffle mash potatoes and baby carrots, this classic dish requires many hours of preparation. We are proud to have taken that time. For your dining pleasure.

### **Ibérico tenderloin of pork** **185 kr**

Pata negra is a luxury ham from Spain created from acorn-fed pigs. Our pork tenderloin comes from the same and we bake it with a crust of apple and parsley, and serve it with a terrine of parmesan and potatoes, plus grilled spring onions and Calvados-laced gravy. Fantástico!

### **Grilled saddle of salmon** **175 kr**

What do you get when you take the best part of salmon, serve it with French fries, olive tapenade, frisée lettuce and a vinaigrette of white asparagus and tomato? How about a super-luxurious Scandinavian-style fish & chips...!

### **Butter-fried monkfish** **205 kr**

This is one ugly fish, but it's absolutely delicious. We give it a special touch by coating it with our own dried herbs mixed with panko and serving it with a green-pea mash, curry-fried cauliflower and a tomato-based mussel velouté sauce.

### **Duck confit** **185 kr**

Put simply, France meets Asia and ends up on a plate in Gävle. This is the best way of describing our version of the classic French dish, where the leg of duck is cooked slowly in its own fat, becoming extremely tender and rich in flavour. A sweet potato mash, mandarin sauce and ginger-sautéed baby carrots create that sense of Asia.

### **Vegetarian cannelloni** **135 kr**

Fancy a taste of Italy? Italian cuisine? Who doesn't! We make our own cannelloni and fill them with ricotta cheese, spinach and partially dried tomatoes. The dish is served with parmesan and pine nuts just like you would enjoy it at a *ristorante* in Rome.

## DESSERTS

### **Chocolate fondant**

**80 kr**

We serve it warm with a crusty top that is so appetizing. But when you cut into it, yummy! It is served with hazelnut mousse and our own orange ice-cream.

### **Our version of crème brûlée**

**80 kr**

We make this creation by rolling a thin honey-flavoured biscuit into cannelloni and filling them with classic crème brûlée and adding a serving of spiced preserved blackberries and sea-buckthorn sorbet.

### **Pannacotta**

**75 kr**

Would it be wrong to serve pannacotta with honey and yoghurt, mould it in ice-cream and serve it with rose-hip jelly, an elderberry granité and almond biscotti? The simple answer: No!

### **Ice cream of the day**

**20 kr per scoop**

We naturally make our own ice cream. The flavours vary according to the season. Just ask us what's on today.

### **The kitchen's cheese plate**

**120 kr**

France is the land of cheese. That's just the way it is. One fantastic Cheese after another is produced there. We have selected three favourites that we hope, no, believe, no, KNOW you will enjoy. Naturally, any accompaniments to the cheese, we make ourselves.

### **Petit Fours**

**28 kr each**

Popular Petits Fours from Gourmandise.  
The perfect addition to your coffee.

## **SIMPLE YET TASTY**

### **Absint's hamburger** **125 kr**

This burger has always been on the menu and it will always be there. We make our hamburgers American-style, but with our own little twist: with bacon and cheddar cheese, fried potato wedges, coleslaw, pickled gherkin, aioli and a giant onion ring.

### **Caesar salad** **110 kr**

In our version of this classic, we marinate chicken breast from corn-fed chickens in gremolata. An extra dimension is added when we mix it with romaine lettuce, red onion, croutons, crispy bacon and parmesan cheese.

### **Mussels buzzara** **125 kr**

The mussels are served with our own baked bread, grilled, and with lemon mayonnaise. We steam them oh so slowly in tomato sauce, chilli and white wine. A classic and delicious dish that tastes luxurious.

### **Steak sandwich** **130 kr**

A dish for people who usually order a hamburger but want a different version of it. How about a good-old classic American-style grilled steak served with fennel coleslaw, tomato chutney, potato wedges and fried shallots?

### **Salted breast of veal** **95 kr**

Served with roasted root vegetables, caper oil and one of our specialities: a sweet but hot homemade mustard that is literally made for salted veal.

### **Absint's Croque Monsieur** **95 kr**

Served on home-made bread with baked cherry tomatoes, Maille Dijon mustard, air-dried ham, tasty Gruyère cheese, lettuce and delightful almond-potato chips.

### **Absint's Tagliatelle** **110 kr**

Fresh tagliatelle with pork tenderloin and an amazing pesto made from mushrooms and sun-dried tomatoes. Served with Kalamata olives, a sprinkling of parmesan and pine nuts.