

A LA CARTE MENU IS SERVED FROM 17-21

ON SUNDAY AND MONDAY EVENINGS PIPER´S HUS HAS A TRADITION FOR SERVING ONLY ONE DISH THIS CAN BE EITHER A SLOW-SIMMERED CASSEROLE- OR A SPECIALLY PREPARED DISH OF THE DAY. SERVED WITH SEASONAL VEGETABLES, SALAD AND HOME MADE BREAD. 100 KR

YOU CAN, HOWEVER, STILL ORDER YOUR DESSERTS FROM THE À LA CARTE MENU.

ENTRÈES

SALTED SALMON WITH BUCKTHORN, WALNUTS AND CABBAGE TURNED IN A SOUR DRESSING.
95 KR

STEAMED ASPARAGUS SERVED IN A CREAM CHEESE HOLLANDAISE SAUCE AND PRAWNS
95 KR

CEVICHE OF WHITEFISH ACCOMPANIED BY A GINGER CHILI DRESSING AND HOME MADE BREAD
95 KR

TODAY´S SOUP - PLEASE ASK US
95 KR

DESSERTS

APPLE PUREE WITH MAZARIN CAKE, NOUGAT ICE-CREAM AND BAKED WHITE CHOCOLATE
85 KR

LEMON PIE WITH MERINGUES AND LAVENDER ICE CREAM
85 KR

50/50 CRÈME BRÛLÉE AND FROMAGE WITH ICE CREAM
90 KR

TIRAMISU ICE CREAM WITH PICKLED BLACKBERRY
85 KR

3 KINDS OF CHEESE WITH HOMEMADE CRISP BREAD AND SEASONAL GARNISH
95 KR

MAIN COURSES

WIENERSCHNITZEL (VEAL) SERVED WITH FRIED POTATOES, SAUCE AND GREEN PEAS
195 KR

ORANGE BRAISED SPARERIBS TURNED IN A BBQ GLAZE. SERVED WITH CORN ON THE COB AND BAKED POTATOES.
175 KR
(NB: THERE MAY BE SOME FAT)

LAME STEAK WITH EGGPLANT, TOMATO COMPOTE AND PARMESAN BAKED POLENTA
198 KR

SUPREME 220GR BEEF FILLET. WITH HERB BUTTER, TODAY´S VEGETABLES AND POTATOES.
265 KR

TODAY´S FISH - PLEASE ASK US
185 KR

TODAY´S VEGETARIAN DISH
PLEASE ASK US
180 KR

FOR THE LITTLE ONES ALL OUR LITTLE GUESTS GET 2 SCOOPS OF ICE CREAM FOR DESSERT.

COMPLETELY FREE OF CHARGE

ALL OUR MAIN COURSES CAN BE PREPARED FOR CHILDREN
120 KR

SPAGHETTI BOLOGNESE
100 KR