

NORDIC FOOD

With seasonal Nordic quality products only, Clarion Hotel Sea U reduces the impact on the climate and aims to create a more sustainable industry. We use local farmers and Scandinavian products to ensure short transports and quality food. The Nordic countries have amazing produce that are sought after all over the world. We want to show you great food in a sustainable way.

Welcome to the Living Room
Dining & Bar

APPETIZERS

CRISPS 45:-
Potato, crème fraîche, horseradish

CHARCUTERIES 165:-
Local charcuteries, cheese, olives, bread

BLEAK ROE FLATBREAD 125:-
Swedish roe, crème fraîche, pickled onion, potato

PANCETTA FLATBREAD 125:-
Local pancetta, cheese, blue cheese, lingon berries

MAINS

SEA U SALAD
Seasonal salad, cauliflower, yoghurt dressing, croutons, parmesan
Grilled local chicken 185:-
Shrimps 215:-

CURED SALMON 195:-
Cured salmon, creamed potato, dill, lemon

BRAISED BEEF BURGER 195:-
Braised beef, marinated cabbage, pickled onion, potato bun, cheese, roasted potato

BUTCHERS CUT 285:-
Local cut of beef, mashed potato, red wine sauce, salsify chips, herb dressing

SCHNITZEL CORDON BLEU 275:-
Veal schnitzel, smoked ham, cheese, red wine sauce, roasted potato

SWEETS

VANILLA MOUSSE 115:-
Sponge cake, white chocolate, raspberries

CHOCOLATE PRALINE 35:-
Salted caramel



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