

# 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 fraiche, horseradish
- CHARCUTERIES 165:-  
Local charcuteries, cheese, olives, bread
- BLEAK ROE FLATBREAD 125:-  
Swedish roe, crème fraiche, 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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