



## Golfrestaurangen

GOLFRESTAURANGEN  
KASTELHOLMSNÄS 22, 22520 KASTELHOLM | +358 18 431130

### ○ Group Lunch Menu - 20 € / dish

*Lunch includes salad buffet, freshly baked bread, butter, and tapenades.*

#### ÅLAND BOUILLABAISSE SOUP

*with mixed fish, shellfish, vegetables, saffron and garlic bread. (L)*

#### PANKO PAN-BREADED COD FILLET WITH LEMON SAUCE

*shredded horseradish, anchovy mashed potatoes and vegetables. (L)*

#### HOMEMADE BEEF MEATBALLS

*with herb cream sauce, roasted pork belly, mashed potatoes, raw-stirred lingonberries, and pickled cucumbers with mustard seeds. (G, L)*

#### BEEF ROULADE

*with onion, bacon, dijon mustard, pickles, cream sauce and baby potatoes. (G, L)*

#### AGED PORK SCHNITZEL CORDON BLEU

*filled with serrano ham, cheese, mustard and served with sky sauce and potato of the day. (L)*

#### VEGETARIAN ACCORDING TO DAILIES OFFER. (L, G)

COFFEE AND HOUSE SWEETS ARE INCLUDED.

○ *When pre-ordering, everyone chooses a common dish.  
(Let us know if you have any allergies or special diet.)*

### ○ Pick from the bistro menu

#### GOLF'S SHRIMP SANDWICH

€22

*hand-peeled shrimps, egg, lemon, and dill mayonnaise (L)*

#### HUNTER'S SANDWICH

€19

*served with fresh salad and french fries (L)*

#### CAESARSALLAD

€20

*(roman salad, grilled chicken, roasted bacon, parmesan and croutons) (L,G)*

#### MIXED MUSHROOM SOUP AND GARLIC BREAD (L)

€17

#### FRESH PASTA WITH DAHLMAN'S HAM SAUCE (L)

€17

#### PIZZA OF THE DAY

€14

### Group Menu Supe

*3 course menu 49€, 2 course menu 42€, 1 course menu 27€*

### ○ Starter

#### ALMOND POTATO PIE WITH SOUR CREAM

*crème fraiche batter, summer salad, pickled red onion and Pommern cheese. (G, L)*

#### HOUSE TOAST SKAGEN

*topped with white fish roe. (L)*

#### GRILLED ASPARAGUS WITH CITRUS BROWNED BUTTER

*herb pickled oyster mushrooms and cheese sticks. (L)*

#### CHANTERELLE SOUP

*served with prosciutto bruschetta. (L)*

### ○ Main Dish

#### BUTTER-FRIED PERCH FILLET WITH LEMON SAUCE

*with lobster oil tossed primroses, potato jam and grated horseradish (G, L)*

#### BLACKENED LAMB FILLET WITH CARAMELIZED PRIMROSES

*rosemary sauce, potato fondant and roasted garlic. (G, L)*

#### RILLED LOCAL TENDER STEAK WITH CHIMICHURRI SAUCE

*confit cocktail tomato, bacon beans and garlic potatoes. (G, L)*

#### MUSHROOM RISOTTO WITH LIME-GRILLED CHICKEN FILLET

*chili sautéed vegetables and shredded parmesan. (G, L)*

### ○ Dessert

#### WHITE CHOCOLATE PANNACOTTA

*with liqueur-marinated strawberries and almond flakes. (L)*

#### CRÈME BRULLE

*with raspberry sorbet and fresh berries. (G, L)*

#### OLD-FASHIONED VANILLA ICE CREAM

*med choklad- eller kinuskisås(G,L)*

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