

# STF Gysinge

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## Our food philosophy

Inspired by old craft traditions and an authentic sustainable mindset, we strive to use high-quality ingredients.

We work as locally as possible and preferably organically.

All meat is Swedish and we buy some whole animals from local farmers. Fish and shellfish come from sustainable stocks and farms.

The kitchen prepares all food from scratch and places great emphasis on working seasonally with real and genuine ingredients.

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## Local producers

Vinnersjö Angus

Gysinge Trädgård

Matjas Gård

Böle Grönsaker

Ängsholmens Gårdsmejeri

LissEllas Senap

Mårdängs rapsolja

Gysinge Bryggeri

Gammelstilla Whiskey

Stjernerunds Brygghus

Stjernerunds Bränneri

Järvsö musteri

Lillbros gård

Rabarberbyrån

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# MENU

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## Starters

### **Beef tartare from Vannersjö Angus 190 SEK**

Parsley and sprouse mayonnaise, pickled onion, crispy potatoes, pickled mustard seeds from LissEllas and cured egg yolk

### **Toast Skagen 185 SEK**

Shrimp, vendace roe, lemon, horseradish, dill and butter-fried bread

### **Gazpacho (vegan) 145 SEK**

Jalapeño oil, croutons, and crispy vegetables

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## Main Courses

### **Cut of the day from Vannersjö Angus 375 SEK**

Tomato salad, roasted garlic mayonnaise, red wine sauce and French fries

### **Baked Arctic Char 345 SEK**

Vegetables from Gysinge Trädgård, buttered Champagne vinegar sauce, rainbow trout roe and dill-tossed new potatoes

### **Homemade cavatelli (vegetarian) 265 SEK**

Mozzarella, spicy tomato sauce, basil, and toasted breadcrumbs

### **Toast Skagen 265 SEK**

Shrimp, vendace roe, lemon, horseradish, dill and butter-fried bread

### **Beef tartare from Vannersjö Angus 290 SEK**

Parsley and sprouse mayonnaise, pickled onion, crispy potatoes, pickled mustard seeds from LissEllas and cured egg yolk.

Served with French fries.

### **Meatballs made from minced beef from Vannersjö Angus 220 SEK**

Pickled cucumber, lingonberries, cream sauce and potatoe purée

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## Desserts

### **Rhubarb from Rabarberbyrån 130 SEK**

Poached rhubarb, rhubarb ice cream, roasted fennel cream and crumble

### **Swedish Strawberries 130 SEK**

Strawberry sorbet, lemon curd, whipped cream and almond praline crunch

### **One scoop of homemade ice cream or sorbet 49 SEK**

Rhubarb

Strawberry sorbet (vegan)

Pina colada sorbet (vegan)

### **Homemade truffle 45 SEK**

Flavored with local whisky

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## Children's Menu

### **Meatballs made from minced beef from Vinnarsjö Angus 120 SEK**

Cream sauce, lingonberries and potatoe purée

### **House pancakes made with flour from Vinnarsjö 95 SEK**

Homemade jam and whipped cream