

# HICKORY'S BISTRO

— SIMRISHAMN —

## Snacks

Today's oyster 32:-

Pork rinds 23:-

Kalamata olives 23:-

Dates with bacon 38:-

Selection of Cheese 45:-

Chocolate truffle 30:-

## Starters

Crispy squid

*Carrot-krydteé, sesame seed, black-garlic and fermented pepper aioli* 99:-

Swedish Toast

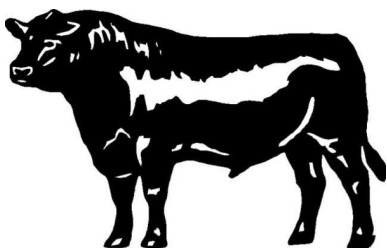
*Bleak roe and shrimp byvägen toast, smetana, dill, chips and avokado* 145:-

Boef tartar

*raw-beef, shallots, pine-nuts, beetroot ice cream, cured egg yolk* 135:-

Escargots

*french snails gratinated in garlic butter, bread and lemon* 105:-



## Main courses

Chanterelle and truffle Risotto

*Molinaro Arborio rice, brillat savarin cheese, truffle, parmesan, pomegranate* 245:-

Charcoal baked Cod fish

*from Branteviks fisk, scallops, red-wine sauce, Hickory pork belly, mushrooms, spinach salad and potato puré* 295:-

Charcoal grilled New York Strip Steak

*Jerusalem artichokes, bearnaise sauce, brussels sprout, pickled carrot, mix fries* 275:-

Venison

*parsnip, varieties of nuts, mushroom spring roll, potato terrine with cheddar and onion, red wine sauce* 325:-

Bistro Burgare ore vegetarian with halloumi

*Crispy bacon, chanterelles, tomatoes, taleggio, truffle mayo, mix-fries and bearnaise dip* 185:-



## Sweets

Crème Brûlée

*Rosemary crème brûlée, spongecake, cloudberry sorbet* 90:-

Chocolate ganache

*Mocca meringues, hazelnut ice, blackberries and salted caramel sauce* 105:-

Apples Apples Apples

*Bourbon vanilla pannacotta, fried apple, apple compote, almond crumble, Calvados ice cream* 105:-

Any allergies? Please let us know!