



Welcome to Glashyttans Inn

We are working on the English selection of our Web page
In the meantime, feel free to contact us via
phone or email when we all speak English

In December we serve traditionally our fabulous Christmas
buffet. but as an alternative, we also have an a la carte '
On the next page you can see our
a la carte menu for this autumn.

Glashyttan can offer arrangements according to your
requirements such as for example,
memorial services, birthdays, office parties, etc.

Glashyttan is open all year and you contact us
via email: info@glashyttan.se or by phone: +46 8550133 10

Glashyttans Värdshus

Starters

Toast Skagen

Tore Wretmans classic starter served with a dollop of white bait roe
99.-

Scallops

Served with lemon aioli, black pepper marinated zucchini and seaweed roe.
149.-

Lobster soup

With a touch of cognac, served with hand peeled shrimps and today´s
sourdough bread.
129.-

Carpaccio

Served with Parmigiano reggiano stored for 24 months, and with arugula and
birch oil.

129.-

Main Course

Lemon fried cod loin

In harmony with tarragon mayonnaise, honey roasted beets and walnuts
245,-

Sugersalted Char

with pickled red onion, sauce of watercress and Jerusalem artichoke, served
with amandine potato, trout roe and shrimps
225,-

Pike-Perch

Served with butter fried chanterelles, potato and parsnip purée and a sauce
of white wine.
267,-

Reindeer

Served with apple and lingonberry compote, aromatic oxtail gravy,
croquettes made of black trumpet mushrooms and potato.
299,-

Veal entrecote Tyrolienne

Served with tomato concassé, bearnaise sauce, fried onion rings and baked
potato.
199,-

Flap steak (U.S. Beef)

Served with chipotle butter, salsify and potato frittata and an aromatic red
wine sauce.
255,-

Bourguignon

Made from "rib fingers" in a red wine sauce with onions, mushrooms and
smoked bacon, served with mashed potatoes
175,-

Dessert

Cloudberrries

Served with white chocolate mousse, roasted chocolate and a vanilla biscuit.
129,-

Liquorice pannacotta

In harmony with lemon curd and coffee ganache
127,-

Hazelnut coated chocolate brownie

With passion fruit coulis and chocolate toffee
99,-

Kitchen 's choice of sorbet

Ask your waiter/ waitress how the sorbet of the week is served
79,-