

N Y B R O

STORA HOTELLET

1 9 3 5



A LA CARTÉ SUMMER 2022



STARTERS

- Herring** 119:-
on butterfried danish ryebread with a smooth parsnip puré and a sherry and balsamicovinigrett
- Tarte flambeé** 129:-
slice with souercream, new potatoes, thin sliced silver onion, whitefish roe and grated "priest" cheese
- Carpaccio** 129:-
on beef tenderloin with a creme cheese and deeper-fried caper, salt roasted almond and garnished with cress.
- Vegetarian tarte flambeé slice** 114:-
with a citrus sourcream, asparagus, seaweed pearls and pickled radish



BISTRO DISHES

- Beefburger** 195:-
of Black Angus from "Ingmarsgården", smoked cheddar cheese, tomatoes, redonion, wild boar bacon, deep-fried potatoes and chiliaioli
- Moule frites** 164:-
with black garlic aioli
- Smoked prawns, smoked mussels and smoked halibut** 193:-
served with whiskeyaioli, avocadodip, salat with quail eggs, olivs and grilled bread
- Bookmakertoast** 209:-
with beef tenderloin, Dijoncreme, grated horseradish, raw egg yolk on garlic bread
- Herbpaned Panoumi** 173:-
with gremolata tossed zuccinispaghetti and beetrootapioka



Stora hotellet i Nybro uppfördes 1935 och inhyste vid tidpunkten ett hotell, ett stadshus och en bank och har från start haft en central roll i Nybrobornas liv. Efter en totalrenovering av fastigheten är vi oerhört stolta över att vi åter kan slå upp dörrarna till ett hotell med restaurang. Hotellet rymmer 31 rum, 4 konferenslokaler, 2 restauranger och den fantastiska Stadshussalen även kallad Theandersalen.

Värmt välkomna till oss och glad sommar!

FISH MAIN COURSES

- Butter fried lightly salted coldloin** 264:-
with mashed parsley root, poched egg from "huset på kullen", asparagus fried with dill and mussel foam
- Grilled citrus and coriander marinated tuna** 232:-
served with ceasarsalat

MEAT MAIN COURSES

- Lamb-neck racks** 269:-
with crushed garlicpotatoes, tomatoes compot and balsamicojus
- Entrecote 250 grams locally produced "Dalsjöfors"** 279:-
with cheesegratinated fennel and lemon and honey glazed onion, served with bearnaisebutter

SPECIAL (for 2 persons)

- Grilled T-bonesteak** 695:- for two
with blackpepperpotatoes, redwinejus, sauce vert, blackgarlic mayo, spice butter and potato gratain



DESSERTS

- Pavlova** 109:-
with vanilla custard and fresh strawberries
- Wild strawberries bavaroise** 119:-
panna cota on sourmilk from "Ruggstorps" farm served with a sour lemon and white chocolate ice cream
- Rhubarb fried with butter** 107:-
and served with elder parfait and almondbiskvi



Stora Hotellet - det lilla hotellet med ett stort hjärta.