

B.A.R.

BLASIEHOLMENS AKVARIUM O RESTAURANG

B.A.R.S "SEAFOOD CHRISTMAS BUFFET" 2024

FIRST COURSE, SERVED AT THE TABLE

PICKLED HERRING WITH CHIVES, MUSTARD HERRING, CHILI AND CORIANDER HERRING

CHOPPED RED ONION AND SOUR CREAM

DILL-CURED SALMON WITH MUSTARD SAUCE

COLD-SMOKED SALMON WITH MUSTARD-FLAVORED MAYONNAISE

B.A.R.S SEAFOOD MIX WITH CRAB, SHRIMP AND EGG

GUBBRÖRA (TRADITIONAL SWEDISH EGG AND ANCHOVY SALAD)

EGG HALVES WITH SHRIMPS

CRISPBREAD, DARK RYE BREAD, AGED CHEESE, BUTTER

SECOND COURSE, SERVED AT THE TABLE

HALF OF B.A.R.S FRESHLY BOILED LOBSTER (PER PERSON) WITH LEMON AND MAYONNAISE

THIRD COURSE, SERVED FROM THE BUFFET

FRESH SHRIMPS

SMOKED SHRIMPS

LANGOUSTINES COOKED IN DILL AND PILSNER

CRAB CLAWS

OYSTERS

POACHED SALMON WITH DILL MAYONNAISE AND PRESSED CUCUMBER

HERB AND GARLIC-MARINATED GAMBAS

TUNA TARTARE WITH MANGO, CUCUMBER, AND YUZU PONZU

ASIAN RED CABBAGE SALAD

FENNEL SALAD

CHILI-PICKLED CUCUMBER SALAD

HERB AND GARLIC MAYONNAISE

B.A.R.S MAYONNAISE

CHILI AND GINGER SAUCE

SOURDOUGH BREAD

FOURTH COURSE, SERVED FROM THE BUFFET

CREAMY SEAFOOD SOUP WITH CUCUMBER AND DILL

HERB-GRATINATED GREENLAND SCALLOPS

SAFFRON RISOTTO WITH SEARED GAMBAS AND TOMATO

MOULES FRITES

CRISPY FISH

CRISPY SHRIMP WITH CHILI MAYONNAISE

FRENCH OMELETTE WITH CREAM-BRAISED MUSHROOMS AND HERBS

GRATINATED SCALLOPS WITH AGED CHEESE, FENNEL AND FRESH HERBS

FIFTH COURSE, SERVED FROM THE BUFFET

VANILLA PANNACOTTA WITH CLOUDBERRIES

FRESH FRUIT SALAD

CHOCOLATE BROWNIE

VANILLA-COOKED RICE WITH STRAWBERRIES

STICKY TOFFEE PUDDING WITH SALTED CARAMEL SAUCE

B.A.R.S CHEESECAKE WITH RASPBERRY JAM

2 TYPES OF CHEESES WITH SALTED CRACKERS AND FIG MARMALADE

CANDIES AND COOKIES

HAVE IN MIND THAT SMALLER CHANGES MAY OCCUR