

Merceditas menu 2025

Classic Toast Skagen

Pan-fried Arctic Char fillet with fresh herb, haricot verts, asparagus & butter sauce with orange & ginger
Marinated fresh strawberries with champagne pancakes, homemade vanilla ice-cream strawberry coulis
790:-

Burrata with broad bean pesto, basil, preserved lemon & almonds
Baked fresh beetroots with seasonal mushrooms, butter fried baby potatoes, feta mayonnaise & parsley oil
Passionfruit & white chocolate cheesecake with fresh orange sorbet & passionfruit sauce
790:-

Butter fried scampi with lime, chilli & garlic served with fresh sour dough bread
Seared duck breast with spring vegetables & truffle duck sauce
Meringue Swiss with salt meringue & chocolate truffle
840:-

Lightly gravad salmon carpaccio with pickled cocktail onions, dill oil & trout roe
Lamb with honey glazed small onions, minted pea puree, summer greens & Madeira sauce
Pistachio and olive oil cake with poached apricots & apricot sorbet
860:-

Veal tartar with bleak roe, parmesan chips and truffle mayonnaise
Butter fried cod loin with shrimps, egg, crushed potatoes & browned butter
Toblerone chocolate mousse with summer berries & chocolate sauce
870:-

Grilled scallops with tomato chutney, roasted peppers & basil oil
Veal mignons with warm mushroom and cabbage salad, haricots vert & port wine sauce
Peach parfait with marinated peaches, lemon crème fraiche and brandy snap crisp
880:-

Caviar times three with crème fraiche, lemon & herbs and butter fried bread
Rib Eye steak with roasted garlic & cocktail tomatoes, butter fried herb potatoes, chimichurri & red wine reduction
Vanilla pannacotta with summer fruit salad & passionfruit sauce
890:-

Bleak roe from Kalix, with whipped crème fraiche & brioche French toast
Venison fillet with carrot purée, summer greens, mushrooms & red wine sauce
Strawberry ice-cream with mini donuts, fresh berries & raspberry sauce
940:-

Venison carpaccio
Fillet of pike-perch with summer vegetables, trout roe, dill oil & creamy champagne sauce
Affogato with candied hazelnuts
940:-

Grilled lobster with risotto, tarragon & tomato and citronette
Butter fried halibut with fennel & summer peas, & clam and Chablis sauce
Mango parfait with coconut sorbet & tropical fruit tartar
990:-

Cheese plate:

A selection of cheese served with marmalade, crackers & home baked fruit & nut bread (170:-)

Fresh bread, coffee and chocolate truffles are served with all menus

All prices are excluding tax. We reserve the right for changes and availability of fresh produce.

Merceditas Canapés

Sweet-chili shrimps with avocado salsa

Mini toasts with Skagen shrimps

Crustades with shrimps and trout roe

Bleak roe toasts

Pastry squares with lemon cream & seaweed caviar

Gyoza chips with spicy shrimps & mango

Tuna tartar with chili coriander & soy mayonnaise

Croque Monsieur with smoked salmon

Salmon with chive cream cheese on rye crisps

Crostini with Smoked salmon, dill and lemon

Grilled crayfish toasts

Potato latkes with herring, ricotta & Västerbotten cheese

Mini bruschetta with buratta & lemon

Artichoke crostini with chili and parmesan

Pastry bites with asparagus & gruyere cream

Filled padrones

Marinated feta cheese with Kalamata olives & watermelon

Mushroom toast with tartare sauce & parmesan

Zucchini rolls with sundried tomatoes & ricotta

Gammom & cheese galettes

Pata negra crostini with mushroom tapenade

Mini prosciutto, melon & mozzarella skewers

Beef tartare on crostini

36:- piece

(Minimum order is 8 pieces of each chosen)

Chips, nuts & dry snacks 36:- /pers

Bleak roe dip with salt crisps or sweet & sour cream cheese with rice crisps 42:- /pers

Mixed olives 36:- / pers

Grazing platter 220:- sek /pers

Dip platter with home-made dip, vegetables & crisp bread 82:- / pers

(minimum charge 10 pers)

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Merceditas Lunch Menu 2025

Shrimp cocktail sallad

Chicken steak with potato puree, thyme, pinenuts & madeira sauce
490:-

Beetroot tartar with egg, capers & lightly whipped mustard cream sauce
Tomato risotto with sage and walnut pesto, basil oil & burrata
510:-

Herring salad with crisp apple, beetroot, summer potatoes, browned butter & horseradish sauce
Salmon fillet with spicy coconut cream sauce & summer greens
520:-

Toast Skagen

Beef steak with bearnaise sauce & fries
540:-

Salmon tartar with beetroot, avocado & parsley oil

Lamb entrecôte with grilled tomatoes & gem salad, leek purée, small potatoes & lamb jus
560:-

Grilled scallops with champagne sauce and bleak roe

Steak Minute with home-made French fries, tomato salad & Bearnaise sauce
620:-

Bleak roe from Kalix with whipped crème fraiche & butter fried bread

Reindeer fillet with braised spring vegetables, summer potatoes red wine sauce & lingon berries
680:-

Beef tartar on butter fried toast, with horseradish & bleak roe

Cod loin with café de Paris butter, potato purée, white wine sauce and trout roe
680:-

Fresh bread, coffee & chocolate truffles are served with all menus

Dessert

Fresh strawberries with vanilla cottage cheese ice-cream, honey & white chocolate

Merceditas chocolate mousse with summer berries

Mini pavlova with Nutella swirl, whipped cream & hazelnuts

Home made raspberry ice-cream with fudge brownie, fresh raspberries & white chocolate

Lemon & lime meringue pie

180:-sek

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Merceditas Lighter Lunch

Classic shrimp sandwich on rye bread with egg, mayonnaise, fresh mixed salad & bleak roe
260:-

Moroccan chicken salad with pearl couscous, roasted chickpeas, feta cheese & maple syrup dressing
280:-

Quinoa salad with roasted mushrooms & pumpkin, feta, cocktail tomatoes & avocado hummus dressing
280:-

Green summer salad with butter fried salmon, avocado & green goddess dressing
280:-

Grilled scampi on a warm salad with rice & carrot-ginger & coconut sauce
290:-

Oregano spiced lamb with Greek salad & tzatziki
320:-

Spicy tuna & green papaya salad topped with thai style lime dressing & peanuts
360:-

Tagliata salad with flap steak, roasted cocktail tomatoes, summer potatoes & parmesan dressing
380:-

Cod loin with egg, shrimp, summer potatoes & dill mayonnaise.
420:-

Includes fresh baked bread & coffee

Dessert

Fresh strawberries with vanilla cottage cheese ice-cream, honey & white chocolate
Merceditas chocolate mousse with summer berries
Mini pavlova with whipped cream & strawberries
Home made raspberry ice-cream with almond cake, whipped cream & fresh raspberries
Chocolate tiramisu
180:-

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