


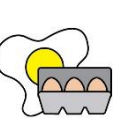
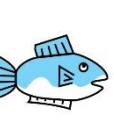
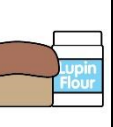

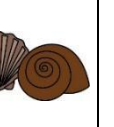
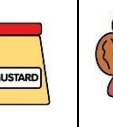
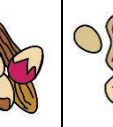
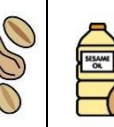
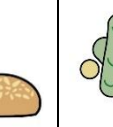
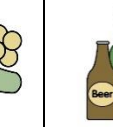




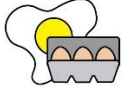
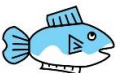







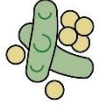



# Aurora- menu

(Allergens marked in red. Orange, where the dish contains gluten, but can be made gluten free on request)

Starters														
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts'	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Blinis with a selection of toppings		Wheat												
Potato and wild garlic soup														
seeded apple bread		Wheat								Hazelnut				
Honey baked egg cheese														
Salmon soup														
archipelago bread		Wheat and rye												



Quails eggs and hasselback potatoes		Wheat. Can be made gluten free												
Asparagus and broad beans														
Black rice with hot smoked salmon														
Bitter leaves with pears, blue cheese and pecans										Pecan				
puddings														
	Celery	Cereals containing gluten*	Crustaceans	Eggs	Fish	Lupin	Milk	Mollusc	Mustard	Nuts'	Peanuts	Sesame seeds	Soya	Sulphur Dioxide
Almond cake with rhubarb compote and meringue		Wheat								Almond				
Blueberry tart		Wheat and rye												
Rhubarb soup with floating meringue														
Lemon tart with liquorice meringue and mixed berries		Wheat								Almond				