



Jonas Lundgren

Bocuse d'Or 2009 Runner-Up

Guest Chef in our

SCANDINAVIAN

Food Affair

April 8 - April 15, 2011



MENU

APPETIZERS

Selection of Herring served with Condiments
Mackerel "Pickled" Cucumber Lemon & Herb Cream
Scallop, Leeks & Eggs with Capers and Brown Butter
Langoustine "Spicy Bisque" Lemongrass & Kaffir Lime
Cod Fish "Brandade" Garlic & Dried Seaweed
King Crab "Sweet carrot", Citrus & Dill

SOUPS

Mussel Soup "Sherry" Manzanilla
White Bean "Cappuccino", Bacon & Chives
Chilled Soup of Spinach "Soft Boiled Egg" & Shrimps

MAIN COURSES

MEAT DISHES

Grilled & "Blackened" 6 oz CAB Beef Tenderloin
Jerusalem Artichoke, Veal Kidney & Roasted Onion
Braised Lamb "Shoulder" Creamed Potato and
Horseradish Infused Lamb Jus
Kurobuta Pork "Cheek", Endive "Bittersweet"
Pork vinaigrette

FISH DISHES

Norwegian Skrei
Liver & Roe, Onion Marmalade and Bacon
Salt Cured Salmon "Roll" with Braised Cabbage
and Seaweed
Halibut, Roasted Cauliflower "Capers & Sultanas"
Grilled Turbot "Soy-Brown Butter"
Redfish, Bean "Cassoulet" and Mustard Cream
Dorade Extra-Virgin Olive Oil, Red Peppers and
Anchovies Cream

DESSERTS

Lingonberries & Vanilla Mousse
Rose Hip & Tonka Bean
Cloudberry, Salted Caramel & Walnut

For reservations, please call us at

I'm Angus Steakhouse Tel No.: 892-6206 • Fax No.: 893-1573

Address: 7431 Yakal St., San Antonio Village Makati City