

DAGENS LUNCH

Alla rätter 169:- / Grillbuffé 215:-
Seniorrabatt kl 13-14 145:-

MÅNDAG

LAMMSTEK

Bourgognesås, pumpakräm, bakad zucchini, timjanpotatis

HAVSABBORRE

Anissås, sparrisbroccoli, körsbärstomat, polentakaka

TISDAG

KRÄMIG KYCKLINGGRYTA

Bönor, morot, persiljeslungad potatis

FISKGRATÄNG

Skaldjursskum, soltorkade tomater, citronmarinerade kräftstjärtar, picklad gurka

ONSDAG

SVAMPFYLLD FLÄSKFILÉ

Dijonsås, kålrot, kryddig körsbärskompott, fondantpotatis

HAVETS WALLENBERGARE

Brynt smör, ärtor, lingon, potatismos

TORSDAG

BOUEF BOURGUIGNON

Silverlök, champinjoner, rökt sidfläsk, selleripuré

GRATINERAD KOLJA

Akvavitsås, sockerärtor, Karl-Johansvamp, Västerbottenstrisotto

FREDAG

GRILLBUFFÉ

Kockens val av kött, kyckling, fisk och vegetariskt

Med tillbehör, såser, röror och stor salladsbuffé

Vegetariskt

BÖNBIFFAR

Brieostsås, betor, hummus,
mandelkrisp

Sallad

GRILLAD TONFISKSALLAD

Citron dressing, päron, avokado,
ruccola, sesamfrön

Soppa

PUMPASOPPA

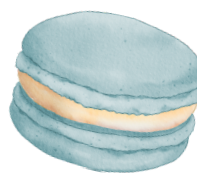
Rostade pumpafrön, pumpaolja,
marinerad butternutpumpa, vitlöksbröd



Till kaffet

Unna dig något sött
till kaffet med vår
fina petit four-
servering!

75:- per person



Something sweet

Treat yourself to
something sweet
with your coffee with
our delicious petit
four serving!

75:- per person



Vegetarian

BEAN PATTIES

Brie cheese sauce, beets, hummus,
almond crisps

Sallad

GRILLED TUNA SALAD

Lemon dressing, pear, avocado,
arugula, sesame seeds

Soup

PUMPKIN SOUP

Roasted pumpkin seeds, pumpkin oil,
marinated butternut squash, garlic bread

TODAY'S LUNCH

All dishes 169:- / Grill buffet 215:-
Senior discount 1-2 pm 145:-

MONDAY

ROAST LAMB

Burgundy sauce, pumpkin cream, baked zucchini, thyme potatoes

SEA BASS

Anise sauce, asparagus broccoli, cherry tomato, polenta cake

TUESDAY

CREAMY CHICKEN STEW

Beans, carrot, parsley-tossed potatoes

FISH GRATIN

Seafood foam, sun-dried tomatoes,
lemon-marinated crayfish tails, pickled cucumber

WEDNESDAY

MUSHROOM-STUFFED PORK FILLET

Dijon sauce, turnip, spicy cherry compote, fondant potatoes

WALLENBERGER OF THE SEA

Browned butter, peas, lingonberries, mashed potatoes

THURSDAY

BOUEF BOURGUIGNON

Silver onion, mushrooms, smoked pork belly, celery puree

GRATINATED HADDOCK

Aquavit sauce, sugar peas, porcini mushrooms, Västerbotten risotto

FRIDAY

GRILL BUFFET

Chef's choice of meat, chicken, fish and vegetarian options

With sides, sauces and salad buffet