

DAGENS LUNCH

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

MÅNDAG

BRÄSERAD OXKIND

Rödvinssås, skogschampinjoner, rotmos

HALSTRAD RÖDING

Dillsås, rödbetskräm, bakade gulbetor, smörslungad potatis

TISDAG

SKOMAKARLÅDA

Rosmarinsås, bacon, purjolök, potatismos

PANERAD STRÖMMING

Brynt smör, lingon, picklad gurka, kålsallad, kokt potatis

ONSDAG

DIJONMARINERAD FLÄSKKARRÉ

Äppelsås, bakad spetskål, palsternacka, sötpotatis

UGNSBAKAD LAX

Cidersås, broccoli, pestopotatis

TORSDAG

KYCKLINGBRÖST

Timjan- och kokossås, bakad pumpa, mandelkrisp, stekt potatis

GÖS

Vermouthsås, fänkålscrudité, ljummen coucoussallad

FREDAG

GRILLBUFFÉ

Kockens val av kött, kyckling, fisk och vegetariskt

Med tillbehör, såser, röror och stor salladsbuffé

Vegetariskt

SVAMPFYLLD KROPPKAKA

Brynt smör, lingon, linspuré

Sallad

RÄKSALLAD

Mangodressing, krispsallad, gurka, körsbärstomat, avokado



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

MUSHROOM-FILLED POTATO DUMPLINGS

Browned butter, lingonberries,
lentil puree

Sallad

SHRIMP SALAD

Mango dressing, crisp lettuce,
cucumber, cherry tomato, avocado

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

BRAISED BEEF CHEEK

Red wine sauce, wild mushrooms, root vegetable puree

SEARED ARCTIC CHAR

Dill sauce, beetroot cream, baked beets, butter-tossed potatoes

TUESDAY

“SHOEMAKER'S BOX”

Beef, rosemary sauce, bacon, leek, mashed potatoes

BREADED HERRING

Browned butter, lingonberries, pickled cucumber, kale salad, boiled potatoes

WEDNESDAY

DIJON-MARINATED PORK LOIN

Apple sauce, baked cabbage, parsnip, sweet potato

OVEN BAKED SALMON

Cider sauce, broccoli, pesto potatoes

THURSDAY

CHICKEN BREAST

Thyme and coconut sauce, baked pumpkin, almond crisp, pan fried potatoes

PIKE-PERCH

Vermouth sauce, fennel crudité, warm couscous salad

FRIDAY

GRILL BUFFET

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

With sides, sauces and salad buffet