

DAGENS LUNCH

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

MÅNDAG

KALV TRI-TIP

Löksås, brysselkål, päronkompott, potatiskaka med rosmarin
UER
Nässelsås, sockerärter, morotspuré, rostad potatis

TISDAG

KALOPS

Kryddpepparsås, morot, svartrotskrisp, potatismos
LAXPUDDING
Brynt smör, picklad gurka, rädissallad

ONSDAG

BRÄSERAD OSSO BUCO (KALV)

Gremolata, kålrot, lotuschips, risoni med körvel
KOLJA
Anissås, haricots verts, körsbärstomat, spenatslungad potatis

TORSDAG

FILMJÖLKSMARINERAT KYCKLINGLÅR

Honungssås, broccoli, ostronskivling, sötpotatis
RÖDTUNGA MED BASILIKAMOUSSE
Saffranssås, chilimarinerad kräfta, mangold, smörslungad potatis

FREDAG

GRILLBUFFÉ

Kockens val av kött, kyckling, fisk och vegetariskt
Med tillbehör, såser, röror och stor salladsbuffé

Soppa

PUMPASOPPA

Rostade pumpafrön, pumpaolja,
marinerad butternutpumpa, vitlöksbröd

Vegetariskt

DRAGONRISOTTO

Västerbottenost, bakad pumpa,
solrosfrön

Sallad

BURRATASALLAD

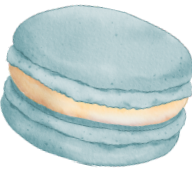
Balsamicodressing, ruccola,
körsbärstomat, pinjenötter



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



TODAY'S LUNCH

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

MONDAY

VEAL TRI-TIP

Onion sauce, Brussel sprouts, pear compote, potato cake with rosemary
REDFISH
Nettle sauce, sugar snap peas, carrot puree, roasted potatoes

TUESDAY

SWEDISH BEEF STEW

Allspice sauce, carrot, salsify crisps, mashed potatoes
SALMON PUDDING
Browned butter, pickled cucumber, radish salad

WEDNESDAY

BRAISED OSSO BUCO (VEAL)

Gremolata, turnip, lotus chips, risoni with chervil
HADDOCK
Anise sauce, green beans, cherry tomatoes, spinach-tossed potatoes

THURSDAY

BUTTERMILK MARINATED CHICKEN THIGH

FLOUNDER WITH BASIL MOUSSE
Saffron sauce, chili-marinated crayfish, chard, butter-tossed potatoes

FRIDAY

GRILL BUFFET

Chef's choice of meat, chicken, fish and vegetarian options
With sides, sauces and salad buffet

Soup

PUMPKIN SOUP

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

Vegetarian

TARRAGON RISOTTO

Västerbotten cheese, baked pumpkin,
sunflower seeds

Salad

BURRATA SALAD

Balsamic dressing, arugula, cherry
tomatoes, pine nuts