

DAGENS LUNCH

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

MÅNDAG

BIFF RYDBERG

Rödvinssås, stekt lök, äggula, senapsfrön, persilja, krispig potatis
PISTAGE- & DUXELLEGRATINERAD KOLJA
Gräslökssås, pumpa, smörslungad potatis

TISDAG

KYCKLINGBRÖSTFILE

Gräddsås, morot, pressgurka, gelé, kokt potatis
FISKGRYTA

Skaldjurssås, musslor, marinerade kräftstjärtar, persiljerot, fänkål, dillpotatis

ONSDAG

SALTIMBOCCA (KALV)

Madeirasås, zucchini, oliver, risotto med Gruyere & salvia
HOTEL BIRGER JARLS RÄKMACKA
På danskt rågbröd, med dillmajonnäs, ägg

14 oktober
Räkmackans Dag

TORSDAG

PANNBIFF MED FETAOST, PINJENÖTTER & SOLTORKAD TOMAT

Grönpepparsås, bakad morot, potatismos
HAVSABBORRE
Vitvinssås, broccoli, rödbetor, potatismos med körvel

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

TORTELLONI RICOTTA & SPENAT

Grönkålspesto, skogschampinjoner,
bakad körsbärstomat

Sallad

CHÈVRESALLAD

Honungsdressing, krispig sallad,
betor, valnötter

TODAY'S LUNCH

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

MONDAY

BEEF RYDBERG

Red wine sauce, fried onion, egg yolk, mustard seeds, parsley, crispy potatoes
PISTACHIO & DUXELLE GRATINATED HADDOCK
Chive sauce, pumpkin, butter-slathered potatoes

TUESDAY

CHICKEN BREAST FILLET

Cream sauce, carrot, cucumber, jelly, boiled potatoes
FISH STEW (2, 4, 7, 9, 12)

Shellfish sauce, mussels, marinated crayfish tails, parsley root, fennel, dill potatoes

WEDNESDAY

SALTIMBOCCA (VEAL)

Madeira sauce, zucchini, olives, risotto with Gruyere & sage
HOTEL BIRGER JARL'S SHRIMP SANDWICH
On Danish rye bread, with dill mayonnaise, egg

October 14th
Shrimp Sandwich Day

THURSDAY

BEEF PATTY WITH FETA CHEESE, PINE NUTS & SUN-DRIED TOMATO

Green pepper sauce, baked carrot, mashed potatoes
SEA BASS
White wine sauce, broccoli, beetroot, mashed potatoes with chervil

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

TORTELLONI RICOTTA & SPINACH

Kale pesto, wild mushrooms,
baked cherry tomatoes

Salad

GOAT CHEESE SALAD

Honey dressing, crispy salad,
beets, walnuts