

DAGENS LUNCH

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

MÅNDAG

KYCKLINGBRÖSTFILE

Getostsås, paprikapuré, ljummen zucchinisallad, potatiskaka

GÖS

Hollandaisesås, sockerärter, grönkålskrisp, dillpotatis

TISDAG

RAGGMUNK

Stekt sidfläsk, brynt smör, lingon, morot

FISKGRYTA

Skaldjurssås, musslor, marinerade kräftstjärtar, persiljerot, fänkål, potatis

ONSDAG

APELSINMARINERAT ANKBRÖST

Honungssås, kålrot, mandel, potatiskroketter

ÖRTRULLAD RÖDTUNGA

Saffranssås, romanesco, mangold, smörslungad potatis

TORSDAG

BRÄSERAT LAMMLÄGG

Madeirasås, minigrönsaker, plummonkompott, rotmos

LAX

Vermouthsås, purjolök, stuvad körvel, pumpafrön, 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

STEKT BLOMKÅL

Chimichurri, betor, hasselnötter, vita bönor-hummus, frissé

Sallad

POKÉ BOWL

Räkor, ingefärsdressing, sojabönor, morot, gurka, picklad lök, tomat, paprika, sesamris

TODAY'S LUNCH

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

MÅNDAG

CHICKEN BREAST FILLET

Goat cheese sauce, bell pepper puree, warm zucchini salad, potato cake

PIKE-PERCH

Hollandaise sauce, sugar snap peas, kale crisps, dill potatoes

TUESDAY

RAGGMUNK

Fried pork belly, browned butter, lingonberries, carrot

FISH STEW

Seafood sauce, mussels, marinated crayfish tails, parsley root, fennel, potatoes

WEDNESDAY

ORANGE MARINATED DUCK BREAST

Honey sauce, turnip, almonds, potato croquettes

HERB-ROLLED RED SOLE

Saffron sauce, romanesco, chard, butter-tossed potatoes

THURSDAY

BRAISED LAMB SHANK

Madeira sauce, mini vegetables, plum compote, root vegetable puree

SALMON

Vermouth sauce, leek, stewed chervil, pumpkin seeds, 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

FRIED CAULIFLOWER

Chimichurri, beets, hazelnuts, white bean hummus, frissé

Salad

POKÉ BOWL

Shrimp, ginger dressing, soybeans, carrot, cucumber, pickled onion, tomato, bell pepper, sesame rice