DAGENS LUNCH

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

MÅNDAG

KYCKLINGGRYTA
Timjansås, bakad morot, kikärtor, ris med örter

GRILLAD TONFISK
Hollandaisesås med wasabi, pak choi, räkchips, risnudelsallad

TISDAG

UGNSBAKAD LAMMSTEK
Grönpepparsås, pumpapuré, apelsinkompott, klyftpotatis

VARMRÖKT LAX
Röd pesto, grön sparris, ljummen potatissallad

ONSDAG

ROSTAD KALVYTTERFILÉ
Paprikasås, fetaost, kronärtskockor, sötpotatis

CITRONSTEKT HAVSABBORRE
Senapssås, spenat, haricots verts, rotmos

TORSDAG

FLÄSKBOG (SECRETO)
Björnbärssås, champinjoner, zucchini, timjanpotatis

GÖS
Anissås, chorizo, sockerärtor, blomkål, 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

KRÄMIG RISOTTO
Bakade körsbärstomater,
ostronskivling, riven parmesan

Sallad

HALLOUMI
Citrondressing, krispig romansallad,
levainkrutong, pinjenötter

TODAY'S LUNCH

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

MONDAY

CHICKEN STEW
Thyme sauce, baked carrot, chickpeas, rice with herbs

GRILLED TUNA
Hollandaise sauce with wasabi, pak choi, shrimp chips, rice noodle salad

TUESDAY

OVEN-BAKED LAMB ROAST
Green pepper sauce, pumpkin puree, orange compote, potato wedges

HOT SMOKED SALMON
Red pesto, green asparagus, warm potato salad

WEDNESDAY

ROASTED VEAL FILLET
Paprika sauce, feta cheese, artichokes, sweet potatoes

LEMON FRIED SEA BASS
Mustard sauce, spinach, green beans, mashed potatoes

THURSDAY

PORK SHOULDER (SECRETO)
Blackberry sauce, mushrooms, zucchini, thyme potatoes

PIKE-PERCH
Anise sauce, chorizo, sugar snap peas, cauliflower, 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

CREAMY RISOTTO
Baked cherry tomatoes, oyster
mushrooms, grated parmesan

Salad

HALLOUMI
Lemon dressing, crispy romaine
lettuce, levain crouton, pine nuts