

DAGENS LUNCH

Alla rätter 169:- / Grillbuffé 215:-

Seniorrabatt kl 13-14 145:-

MÅNDAG

KALVSALTIMBOCCA

Portvinssås, medelhavsgrönsaker, olivpotatis

GRILLAD TONFISK

Sake- och ingefärssås, sockerärter, lotuskrisp, risnudelsallad

TISDAG

HEMGJORD KORV

Surkål, pepparrot, senapsfrön, potatismos

INKOKT LAX

Dillsås, picklad gurka, stuvad potatis

ONSDAG

OREGANOMARINERAD KYCKLINGFILE

Krämig calvadossås, spenat, körsbärstomater, pumpafrön, sötpotatis

FISKGRYTA

Skaldjursskum med Pernod, musslor, haricots verts, rädissallad, kokt potatis

TORSDAG

LÅNGKOKT LAMMLÄGG

Madeirasås, babygrönsaker, morotspuré, plummonkompott, potatisgratäng

RÖDTUNGA

Vermouthsås, chilimarinerade räkor, mangold, persiljepotatis

FREDAG

GRILLBUFFÉ

Kockens val av kött, kyckling, fisk och vegetariskt

Med tillbehör, såser, röror och stor salladsbuffé

Vegetariskt

SVAMPRISOTTO

Pumpaolja, butternutpumpa, pumpafrön

Soppa

KRÄMIG PUMPASOPPA

Grönolja, lingonbröd

Sallad

RÄKSALLAD

Vitlöksdressing, gurka, tomat, sojabönor, ägg, citron



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 SALTIMBOCCA

Port wine sauce, Mediterranean vegetables, olive potatoes

GRILLED TUNA

Sake and ginger sauce, sugar snap peas, lotus crisp, rice noodle salad

TUESDAY

HOMEMADE SAUSAGE

Sauerkraut, horseradish, mustard seeds, mashed potatoes

BOILED SALMON

Dill sauce, pickled cucumber, stewed potatoes

WEDNESDAY

OREGANO MARINATED CHICKEN FILLET

Creamy calvados sauce, spinach, cherry tomatoes, pumpkin seeds, sweet potatoes

FISH STEW

Seafood foam with Pernod, mussels, green beans, radish salad, boiled potatoes

THURSDAY

SLOW-COOKED LEG OF LAMB

Madeira sauce, baby vegetables, carrot puree, plum compote, potato gratin

FLOUNDER

Vermouth sauce, chili-marinated shrimp, chard, parsley potatoes

FRIDAY

GRILL BUFFET

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

With side dishes, sauces and large salad buffet

Vegetarian

MUSHROOM RISOTTO

Pumpkin oil, butternut pumpkin, pumpkin seeds

(7, 9, 12)

Soup

CREAMY PUMPKIN SOUP

Green oil, lingonberry bread

Salad

SHRIMP SALAD

Garlic dressing, cucumber, tomato, soybeans, egg, lemon