

DAGENS LUNCH

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

MÅNDAG

ÖRTMARINERAD LAMMSTEK

Madeirasås, broccoli, kryddig äppelkompott, lyonnaispotatos
GÖS

Vermouthsås, sparris, rödbetskrisp, gräslökspotatis

TISDAG

FLÄSKKARRÉ

Senapssås, rostad morot, krispig rotpersilja, rosmarinpotatis

STEKT STRÖMMING I SENAPS- OCH GRÄDDFILSMARINAD

Brynt smör, ärtor, lingon, picklad gurka, potatismos

BAKAD SPETSKÅL

Citronsås, linsragu, hasselnötter, inlagd pumpa

ONSDAG

PANNBIFF MED FETAOST OCH SOLTORKAD TOMAT

Löksås, bönor, potatisstomp

CITRONBAKAD LAX

Vitvinssås, blomkål, krämig spenat, mandelkrisp, kokt potatis

TORSDAG

KYCKLINGFILÉ

Tomatsås, ratatouille, friterad palsternacka, timjanpotatis

PANERAD RÖDTUNGA

Remouladsås, picklad rödlök, machésallad, pommes

FREDAG

GRILLBUFFÉ

Kockens val av kött, fisk, kyckling och vegetariskt

Med tillbehör, såser, rörer och salladsbuffé

215:-

Sallad

VÅRIG SPARRISSALLAD

Hasselnötsdressing,
rädisor, morot, bönor

Soppa

SELLERISOPPA

Tryffelolja, vitlökskrutong

Vegetariskt

PENNE MED OSTSÅS

Körbärstomater,
skogschampinjoner, ost

TODAY'S LUNCH

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

MONDAY

HERB MARINATED LAMB ROAST

Madeira sauce, broccoli, spicy apple compote, Lyonnaise potatoes

PIKE-PERCH

Vermouth sauce, asparagus, beetroot crisps, chive potatoes

TUESDAY

PORK TENDERLOIN

Mustard sauce, roasted carrot, crispy parsley root, rosemary potatoes

FRIED HERRING IN MUSTARD AND SOUR CREAM MARINADE

Browned butter, peas, lingonberries, pickled cucumber, mashed potatoes

BAKED CABBAGE

Lemon sauce, lentil ragout, hazelnuts, pickled pumpkin

WEDNESDAY

BEEF PATTY WITH FETA CHEESE AND SUN-DRIED TOMATO

Onion sauce, beans, mashed potatoes

LEMON BAKED SALMON

White wine sauce, cauliflower, creamy spinach, almond crisp, boiled potatoes

THURSDAY

CHICKEN FILLET

Tomato sauce, ratatouille, fried parsnip, thyme potatoes

BREADED RED SOLE

Remoulade sauce, pickled red onion, mache salad, fries

FRIDAY

GRILL BUFFET

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

With side dishes, sauces, and salad buffet

215:-

Salad

SPRING ASPARAGUS SALAD

Hazelnut dressing, radishes,
carrot, beans

Soup

CELERY SOUP

Truffle oil, garlic croutons

Vegetarian

PASTA WITH CHEESE SAUCE

Cherry tomatoes,
wild mushrooms, cheese