

# Tulegatan8

by Hotel Birger Jarl

Lunch menu week 23  
Alla dishes 169:- / Grill Buffet 215:-

## MONDAY

### BEEF CHEEK

Port wine sauce, spring vegetables, lotus crisp, crushed potatoes (A, 9, 12)

### DILL CURED SALMON

Elderberry sauce, romanesco, radishes, butter-tossed potatoes (4, 7, 9, 12)

## TUESDAY

### BEEF PATTY

Cream sauce, lingonberries, pan fried onion, pickles, mashed potatoes (A, 1, 3, 7, 9, 12)

### HERB-GRATINATED HADDOCK

Egg sauce, asparagus, shrimp salad, new potatoes (2, 3, 4, 7, 9, 12)

### BAKED BEETROOT

Goat cheese, almonds, celeriac puree (7, 8, 12)

## WEDNESDAY

### ROAST LAMB

Madeira sauce, baked carrot, plum compote, thyme roasted potatoes (C, 9, 12)

### FLOUNDER

Anise sauce, blue mussels, beans, fennel crudité, parsley potatoes (7, 9, 12)

## THURSDAY

### CHICKEN BREAST FILLET

Spicy coconut sauce, artichokes, peppers, potatoes Lyonnaise (B, 9, 12)

### GRILLED TUNA (4, 7, 9, 12)

Hollandaise sauce with lime, zucchini puree, pan fried zucchini, pistachios, almond potatoes

## FRIDAY

### GRILL BUFFET

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

With sauces, side dishes and large salad buffet

*Soup*

### TURNIP SOUP

Hazelnut oil, garlic croutons

(7, 8, 9)

*Vegetarian*

### TORTELLONI

Ricotta and spinach, cheese sauce, pine nuts, grated cheese

(1, 7, 8, 9, 12)

*Vegetarian*

### QUINOA PATTIES

Tomato sauce, broccoli, frissé, cashew nuts, potatoes

(1, 3, 7, 8, 9, 12)

1. Gluten 2. Crustaceans 3. Eggs 4. Fish 5. Peanuts 6. Soybeans 7. Milk protein 8. Nuts and almonds  
9. Celery 10. Mustard 11. Sesame seeds 12. Sulfur dioxide and sulphite 13. Lupin 14. Molluscs  
Country of origin meat & poultry: A = DE, B = NL, C = NZL