

Tulegatan8

by Hotel Birger Jarl

Lunch menu week 24
Alla dishes 169:- / Grill Buffet 215:-

MONDAY

VEAL

Red wine sauce, baked carrot, cherry tomatoes and sage flavoured potato cake (NE,9,12)

SHRIMP FILLED FLOUNDER

Ramson sauce, grilled asparagus and crushed almond potato (4,7,9,12)

TUESDAY

FISH WALLENBERGARE

Tarragon- brown butter, peas, lingonberries, pickled cucumber and new potatoes (3,4,7)

“SHOEMAKER”

Whole grilled sirloin, red wine sauce, bacon, leek and mashed potatoes (BRA,7,9,12)

SPICY CAULIFLOWER STEW

Crème fraiche and rice (7,9,12)

WEDNESDAY

OSSO BUCO

Thyme sauce, root vegetables and Västerbotten cheese risotto (NE,3,7,9,12)

HERB BAKED SALMON

Chive sauce, broccoli, boiled potatoes and fennel sallad (4,7,9,12)

THURSDAY

PORK SHOULDER

Mustard sauce, roasted zucchini and rosemary potatoes (TY,9,10,12)

HADDOCK

Ginger sauce, chilli marinated shrimp, pak choi and butter roasted potatoes (4, 7, 9, 12)

FRIDAY

GRILL BUFFET

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

With sauces, side dishes and large salad buffet

Soup

SWEET POTATO SOUP

Roasted pumpkin seeds and
pumpkin oil (7,8,9,12)

Vegetarian

ASPARGUS RISOTTO

Basil pesto and grated
cheese
(3,7,8,9,12)

Salad

GRILLED TUNA SALAD

Lemon dressing, potatoes,
olives, red onion and egg
(1,3,9,10,12)

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