



Tulegatan8

by Hotel Birger Jarl

Lunch menu week 49

All courses 165:-

VEGETARIAN OF THE WEEK

OVEN BAKED PUMPKIN

Tomato and pine nut vinaigrette, peas, bulgur (1, 8, 9, 12)

SOUP OF THE WEEK

CAULIFLOWER SOUP

Grilled bread, pesto, hazelnut oil (1, 7, 8, 9, 12)

MONDAY

SALTIMBOCCA

Madeira sauce, zucchini, olives, sage risotto with Gruyère (B, 7, 9, 12)

HADDOCK

Hollandaise sauce, carrot dumplings, samphire, potatoes (4, 7, 9, 12)

TUESDAY

MARINATED CHICKEN SCHNITZEL

Sunflower seeds, fried parsley, warm potato salad (B, 1, 3, 7, 9, 12)

FRIED HERRING (1, 3, 4, 7, 8, 9, 10, 12)

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

WEDNESDAY

PORK TENDERLOIN

Horseradish sauce, baked, pickled and creamy pumpkin, tarragon potatoes (C, 7, 9, 12)

SALMON

Roe sauce, romanesco, almonds, chive potatoes (4, 7, 8, 9, 12)

THURSDAY

SIRLOIN STEAK (B, 9, 12)

Green pepper sauce, pointed cabbage, oyster mushrooms, cress, rosemary potatoes

H A K E

Anise sauce, roasted celery, hazelnut oil, mashed potatoes (4, 7, 8, 9, 12)

FRIDAY

L A M B

Lemon sauce, beetroot, crème fraîche, chervil, bulgur (E, 1, 7, 9, 12)

C H A R

Vermouth sauce, beans, hummus, sweet potatoes (4, 7, 9, 12)

1: Gluten 2: Crustaceans 3: Eggs 4: Fish 5: Peanuts 6: Soybeans
7: Milk Protein 8: Nuts & Almonds 9: Celery 10: Mustard 11: Sesame Seeds
12: Sulfur Dioxide & Sulfite 13: Lupin 14: Molluscs
Meat/poultry country of origin: A = SE, B = NL, C = DE, D = FR, E = NZ

