



Tulegatan 8

by Hotel Birger Jarl

Lunch menu week 10

All courses 165:- / BBQ Buffet 215:-

VEGETARIAN OF THE WEEK

WARM BEET SALAD

Caramelized pear, feta cheese, pistachio crunch (7, 8, 9, 12)

SOUP OF THE WEEK

ROOT VEGETABLE SOUP

Crème fraiche, croutons (1, 7, 9)

MONDAY

LAMB LOIN

Orange sauce, root vegetables, apple compote, mashed potatoes (D, 7, 9, 12)

HERB - BAKED HADDOCK

Lemon sauce, carrot cream, beans, butter tossed potatoes (4, 7, 9, 12)

TUESDAY

VEAL TRI-TIP

Star anise sauce, baby vegetables, salsify chips, rosemary potatoes (B, 9, 12)

RED SOLE (2, 4, 7, 9, 12)

Hollandaise sauce, lemon marinated shrimp, green asparagus, chard, tarragon potatoes

WEDNESDAY

BEEF PATTY WITH FETA CHEESE, PINE NUTS & TOMATO

Green pepper sauce, turnip, spinach, potato wedges (A, 1, 3, 7, 8, 9, 12)

SALMON

Vermouth sauce, fried cauliflower, radishes, dill tossed potatoes (4, 7, 9, 12)

THURSDAY

CHICKEN BREAST

Cream sauce, butternut squash, leek, lemon and thyme fried potatoes (B, 7, 9, 12)

SEA BASS


Fennel sauce, broccoli, beetroot, chervil potatoes (4, 7, 9, 12)

FRIDAY

BARBECUE BUFFET

Chef's selection of meat, fish and vegetarian dishes
with sauces, sides and large salad buffet

215:-



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 = NZL E = BU