



Tulegatan8

by Hotel Birger Jarl

Lunch menu week 12

All courses 165:- / BBQ Buffet 215:-

VEGETARIAN OF THE WEEK

AUBERGINE SCHNITZEL

Tomato ragout, basil, mushrooms, sunflower seeds (1, 3, 7, 9, 12)

SOUP OF THE WEEK

LENTIL SOUP

Sourdough bread with garlic (1, 7, 9, 12)

MONDAY

SESAME BREADED CHICKEN

Smoky red wine sauce, leek ragout, radish salad, tarragon potatoes (B, 1, 2, 9, 11, 12)

FISH STEW (2, 4, 7, 9, 12)

Saffron sauce, herb marinated shrimp, pak choi, fennel crudité, almond potatoes

TUESDAY

BEEF STEW

Bay leaf and allspice sauce, carrot, onion, pickled beetroot, potatoes (C, 9, 12)

COD

Lemon sauce, green asparagus, pumpkin puree, butter-tossed potatoes (4, 7, 9, 12)

WEDNESDAY

BRAISED BEEF CHEEK

Onion sauce, romanesco, roasted hazelnuts, polenta (A, 7, 8, 9, 12)

ORANGE BAKED SALMON

Riesling sauce, roasted root vegetables, parsley potatoes (4, 7, 9, 12)

THURSDAY

WALLENBERGARE

Browned butter, peas, lingonberries, pickled cucumber, mashed potatoes (B, 1, 3, 7)

DILL MARINATED RED SOLE

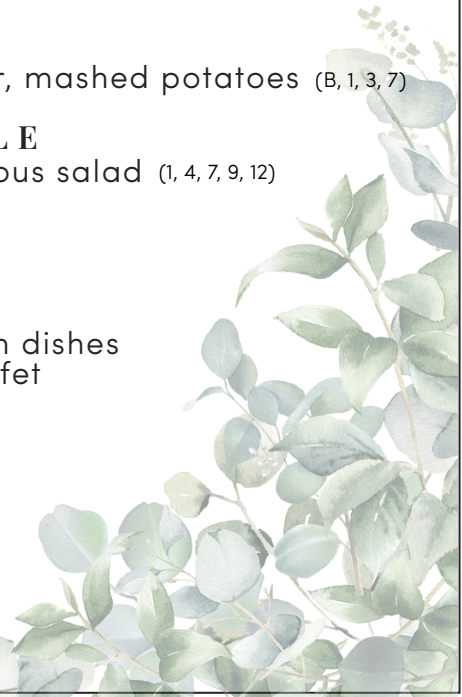
Paprika sauce, confit tomatoes, warm couscous salad (1, 4, 7, 9, 12)

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 = PL, C = DE, D = NZL