



Tulegatan8

by Hotel Birger Jarl

Lunch menu week 20
Alla dishes 169:- / Dish of the Day Friday 195:-

MONDAY

LAMB ROAST

Whiskey sauce, baked carrot, apricot compote, risotto with sage (C, 3, 7, 9, 12)

LEMON BAKED SALMON

Chive sauce, broccoli, black radish chips, butter-tossed potatoes (4, 7, 9, 12)

TUESDAY

BEEF STEW

Beetroot, parsnip, mashed potatoes (A, 7, 9, 12)

HADDOCK

Egg sauce, green asparagus, horseradish, dill stewed potatoes (4, 7, 9, 10, 12)

BAKED POINTED CABBAGE

Hummus with white beans, lingonberries, ramson, roasted potatoes (9, 10, 12)

WEDNESDAY

HERB MARINATED CORN FED CHICKEN

Honey sauce, beans, turnip, fondant potatoes (B, 7, 9, 12)

PIKE-PERCH

Vermouth sauce, creamy savoy cabbage, cherry tomatoes, almond potatoes (4, 7, 9, 12)

THURSDAY

ASCENSION DAY - CLOSED

FRIDAY

**BRIDGING DAY - REGULAR LUNCH SERVICE IS SUSPENDED
THERE WILL BE A DISH OF THE DAY AVAILABLE FOR ORDER**

Salad

SHRIMP SALAD

Rice noodles, coriander, cucumber,
edamame beans, celery, avocado,
(2, 6, 9, 10)

Soup

CAULIFLOWER SOUP

Roasted nuts, green oil,
cheese gratinated levain
(1, 7, 8, 9)

Vegetarian

TORTELLONI

Ricotta, spinach, spicy
tomato sauce, mushrooms
(1, 3, 7, 9, 12)