

Tulegatan 8

by Hotel Birger Jarl

Lunch menu week 22
Alla dishes 169:- / Grill Buffet 215:-

MONDAY

WHOLE BAKED BEEF SIRLOIN

Port wine sauce, spring vegetables, cherry compote, pan fried potatoes (B, 9, 12)

ARCTIC CHAR

Sandefjord sauce, rainbow trout roe, asparagus, sea coral, potatoes (3, 4, 7, 9, 12)

TUESDAY

WALLENBERGARE

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

BREADED PLAICE

Remoulade sauce, broccoli, butter-tossed potatoes (4, 7, 9, 11, 12)

CAULIFLOWER PATTIES

Roasted garlic sauce, lime, beetroot hummus, sunflower seeds, almond potatoes (7, 11)

WEDNESDAY

DUCK BREAST

Orange sauce, beans, spicy pumpkin puree, polenta (C, 1, 7, 9, 12)

PIKE PERCH

Lemon sauce, sugar snaps, Västerbotten cheese risotto (4, 7, 9, 12)

THURSDAY

BOEUF BOURGUIGNON

Mushrooms, smoked pork belly, onions, parsnip cream (A, 7, 9, 12)

SEABASS

Puttanesca sauce, zucchini spaghetti, salsify crisps, sweet potatoes (4, 9, 12)

FRIDAY

GRILL BUFFET

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

With sauces, sides and large salad buffet

Salad

WARM BULGUR SALAD

Lemon dressing, tomato, red onion,
apple, lemon, fried tofu

(1, 3, 7)

Soup

FENNEL SOUP

Sour milk, levain bread

(1, 7, 9)

Vegetarian

RISONI

Kale pesto, oyster mushroom,
cherry tomatoes, shaved cheese

(1, 7, 9, 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 = BR