



Tulegatan 8

by Hotel Birger Jarl

Lunch menu week 25

All dishes 169:-

MONDAY

VEAL SCHNITZEL

Ramson hollandaise, asparagus salad, butter-tossed potatoes (NL, 1, 3, 7, 12)

PIKE-PERCH

Paprika sauce, fried zucchini, eggplant cream, pesto potatoes (4, 7, 9, 12)

TUESDAY

POTATO PANCAKES WITH SMOKED PORK BELLY

Browned butter, lingonberries, carrot, pea shoots (SE, 1, 3, 7)

FRIED HERRING

Dill sauce, romanesco, radishes, mustard-flavored potato mash (3, 4, 7, 10)

OVEN-BAKED CABBAGE

Tarragon sauce, lentil cream, hazelnuts, pea shoots (7, 8, 9, 12)

WEDNESDAY

DUCK BREAST

Calvados sauce, parsley root, grilled apple, fondant potatoes (BU, 7, 9, 12)

FISH STEW

Seafood and saffron sauce, mussels, shrimp, carrot, fennel, dill potatoes (2, 4, 7, 9, 12)

THURSDAY

SECRETO (PORK)

Red wine sauce, spinach, walnuts, lemon risotto (SE, 3, 7, 8, 9, 12)

OVEN BAKED SALMON

White wine sauce, mixed beets, herb salad, duchess potatoes (3, 4, 7, 9, 12)

FRIDAY

MIDSUMMER - CLOSED

Vegetarian

POTATO GNOCCHI

Blue cheese sauce, sage, spinach,
cherry tomato, almonds, grated cheese

(1, 3, 7, 9, 12)

Soup

CELERY SOUP

Poached egg, crouton, cress

(1, 3, 7, 9, 12)

Salad

SHRIMPS & AVOCADO

Romaine lettuce,
shaved cheese

(1, 3, 7, 12)