



Tulegatan 8

by Hotel Birger Jarl

Lunch menu week 4

All courses 165:- / BBQ Buffet 215:-

VEGETARIAN OF THE WEEK

TORTELLONI WITH RICOTTA & SPINACH

Seasonal mushrooms, tomatoes, pine nuts, shaved cheese (1, 3, 7, 8, 9, 12)

SOUP OF THE WEEK

PARSNIP SOUP

Cheese bread, walnut oil, atsina cress, roasted walnuts (1, 7, 8, 9, 12)

MONDAY

DUCK BREAST

Star anise sauce, butternut squash, pumpkin seeds, fondant potatoes (D, 9, 12)

GRILLED TUNA

Soy sauce, avocado, shrimp chips, sesame rice (1, 2, 4, 7, 9, 12)

TUESDAY

VEAL TRI-TIP

Tarragon sauce, creamed savoy cabbage, salsify chips, fried potatoes (B, 7, 9, 12)

GRILLED ARCTIC CHAR

Basil sauce, creamy parsley root, fried arugula, bulgur salad (1, 4, 7, 9, 12)

WEDNESDAY

CHICKEN FILLET

Balsamic sauce, zucchini, eggplant cream, paprika roasted potatoes (B, 7, 9, 12)

HADDOCK

Beurre blanc, rum, green asparagus, radishes, croquettes (1, 3, 4, 7, 9, 12)

THURSDAY

BEEF BOURGUIGNON

Smoked pork belly, mushrooms, onions, mashed potatoes (C, 7, 9, 12)

LEMON BAKED SALMON

White wine sauce, mixed cauliflower, almonds, chive potatoes (4, 7, 8, 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 = FR, E = NZ