



Tulegatan8

by Hotel Birger Jarl

Lunch Menu Week 19

All Courses 165:-

THIS WEEK'S VEGETARIAN CAULIFLOWER

*Crispy salad, hummus,
pomegranate, baked chickpeas*

(1, 7, 8, 10)

SALAD OF THE WEEK GOAT CHEESE

*Crispy salad, beets,
walnuts, balsamico dressing*

(1, 3, 7, 8)

MONDAY

LAMB ROAST BEEF (C, 1, 3, 7, 9, 12)

Game jus with truffle, haricot vert, confit cherry tomatoes, serrano chip, polenta

PAN FRIED SALMON

Sherry sauce, mediterranean vegetables, rocket pasto flavoured potatoes (4, 7, 8, 9, 12)

TUESDAY

BEEF RYDBERG

Fried fillet of beef, mustard crème, onion, egg yolk, fried potato (B, 3, 7, 10, 12)

BUTTER FRIED HADDOCK

Blue mussel sauce, green asparagus, potato croquettes (1, 2, 3, 4, 7, 12)

WEDNESDAY

VENISON STEW (C, 1, 3, 7, 9, 12)

Flavoured with chervil and juniper, roasted root vegetables, celerychip, mashed potatoes

FRIED PIKE PERCH

Bell pepper sauce, pan fried leek, Jerusalem artichoke, sweet potatoe crème (4, 7, 9, 12)

THURSDAY

HERB MARINATED CHICKEN BREAST (A, 1, 3, 7, 9, 12)

Roasted garlic sauce, dried cherry tomatoes, sugar loaf cabbage, risoni with basil

RAINBOW TROUT

Lemon foam, green asparagus, aubergine crème, chive potatoes (2, 4, 7, 8, 9, 12)

FRIDAY

VEAL PICCATA

Tomato ragout, vegetable spaghetti, sage potatoes (C, 1, 3, 7, 9, 12)

GRATINATED PLAICE

Lobster foam, beetroots, dill marinated shrimps, crushed potatoes (4, 7, 9, 12)

1: Gluten 2: Crustaceans 3: Egg 4: Fish 5: Peanuts 6: Soy Beans
7: MilkProtein 8: Nuts & Almonds 9: Celery 10: Mustard 11: Sesame Seeds
12: Sulphur Dioxide & Sulfite 13: Lupin 14: Molluscs

Meat and poultry country of origin:

A = NL, B = IR, C = NZ

