

Lunch menu 11th of June – 15th of June

Salad buffet, home baked bread & butter included in price

Daily special & green choice: 135kr

Fish of the week: 155kr

Lunch is served mon-fri 11.30 – 15.30

Monday 11th:

Pork fricassee from free range pig

Carrots & vinegary dill jus

Tuesday 12th:

Swedish meatballs “Just like nanna used to make them”

Cream sauce, lingonberries in raw sugar & sweetened cucumber

Wednesday 13th:

Crispy chicken

Honey yoghurt, fennel & greens

Thursday 14th:

Swedish meat- and potato stew “Bellman”

Soured beets & raw egg yolk

Friday 15th:

Lightly cured beef brisket

Potatoes in bouillon, new season roots & horse radish broth

Green choice:

Artichoke risotto

Baby spinach & crispy feta cheese

Fish of the week:

“Fish in a pot” French Mediterranean style

Fennel, blue mussels & rouille

“Stress free” lunch

Tempered white asparagus (165kr)

Free range egg 64°, roe crème & herbs

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”Daily special” or ”Green choice”

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Coffee & truffle

Three courses 295kr

A la carte menu

Small tartar from Angus beef

Dijon mustard, egg yolk, horse radish, capres & onion

155kr

Swedish red caviar from Kalix

Soured cream, onion & brioche

270kr

Pan seared steak tartar

Herb- and spice infused butter & French fries

195 kr

Wiener schnitzel

Traditional trimmings

225kr

Cured salmon

Potatoes in a dill béchamel sauce, sweet mustard & salted cucumber

195kr

From the silver trolley

Pepper fried loin of veal

Green- and white asparagus in wild garlic,
creamy morel mushrooms and new season potatoes

245kr

Crème caramel

95kr

Swedish strawberries

Tahiti vanilla ice cream & lightly whipped cream

145 kr

Homemade chocolate truffles

25kr/piece