

Veckans Lunch

11.30-15.00

Lunch served weekdays between 11:30 AM and 3:00 PM

Måndag

Kalventrecôte serveras med grönpepparsås, rostad potatis & bakad tomat

Veal entrecôte served with green pepper sauce, roasted potatoes & baked tomato

Tisdag

Ångad sejrygg med persiljepotatis & ägg- & persiljesås

Steamed pollock loin with & parsley potatoes egg & parsley sauce

Onsdag

Bakad kycklingfilé serveras med skånsk senapssås, timjanrostad potatis & hericots vertes

Oven-baked chicken fillet served with Scanian mustard sauce, thyme-roasted potatoes & green beans

Torsdag

Fläskschnitzel med stekt potatis, brynt kapris-smör & grillad citron

Pork schnitzel with fried potatoes, browned caper butter & grilled lemon

Fredag

Wallenbergare med potatispuré, råörda lingon, brynt smör & gröna ärtor

Wallenbergare (veal patty) with potato purée, lingonberries, browned butter & green peas

Veckans veġetariska

Bön- & linsgryta serveras med pärlcouscous

Bean & lentil stew served with pearl couscous

Mocktails

Berry Boozt

pomegranate, cranberry, lemon & grapefruit

Tropical Train

passionfruit, pineapple, lemon & gingerbeer

Ginger Lemonade

ginger, lemon & soda

Soft drinks

Cola Zero, Fanta, Sprite

Apelsin-, äpple- ananas- eller passionsjuice

Cocktails

Meadowsweet Lingonberry

Our signature drink created together with Stockholms Destillery

135

Golden Rose

vodka, yellow chartreuse, vanilla rosehip

Winter Plum

rum, green chatreuse, plum, anise

Midnight Cocoa

bourbon, amaro, coffee, chocolate orange foam

Orange Fever

cognac, hazelnut, orange, cinnamon

Herbal Breeze

tequila, O.P. dill akvavit, lemongrass ginger

175

Förrätter

Starters

Gulbetstartar med honungsvināgrett, bladspenat, chēvrekrām, tångrom & rostade pumpakärnor

Golden beet tartare with honey vinaigrette, baby spinach, chēvre cream, seaweed caviar & roasted pumpkin seeds

165

SOS med tre sorters sill, Västerbottensost,

kryddost, kokt potatis, smör & knäckebröd

Three types of herring with aged cheese, potatoes, butter & crisp bread

175

Skagenröra på rågröd med dill & citron

“Skagen” shrimps with rye bread, mayonnaise, dill & lemon

1/2 195 / 1/1 295

Carpaccio med sikrom, äggcrème, syrad silverlök och svartkål

Carpaccio with whitefish roe, egg cream, pickled silver onions & black kale

185

Hasselbackens Brödkorg

Hasselbacken’s Basket of Bread

Hembakad kavring, rågknäcke & smör

Home made kavring, rye crisps & butter

35

Varmrätter

Main Courses

Skogssvampsfyllda kroppkakor med spenat & stekt ostronskivling, brynt smör & råörda lingon

Mushroom-filled potato dumplings with spinach & fried oyster mushrooms, browned butter & lingonberries

275

Gravad lax med senapsstuvad potatis

Cured Salmon with dill creamed potatoes

285

Oxkind med potatispuré, syltlök, sidfläsk rödvinsås & champinjoner

Braised cheek of ox with potato purée, pork belly pickled onions, red wine sauce & mushroom

295

Hasselbackens nötköttbullar med potatispuré, pressgurka, råörda lingon & gräddsås

Hasselbacken’s beef meatballs with potato purée, pressed cucumber, lingonberries & cream sauce.

265

Sött

Sweet

Kladdkaka med grädde, bär & rostad vit choklad

Chocolate cake with whipped cream, berries & roasted white chocolate

125

Ostkaka med myltade hjortron

Swedish cheese cake with cloudbberries

135

Äppelsmulpaj med vaniljsås & kanelkrisp

Apple crumble pie with vanilla sauce & cinnamon crisp

115

Glass / Sorbet

fråga personalen om dagens smak

Ice Cream or Sorbet

Ask the staff about today’s flavour

65 / kula

1 skål lösviktsgodis

1 serving of swedish candy

75

Chokladtryffel

Chocolate truffle

45

Julbord 2025

Christmas table 2025



Scanna mig
-scan me

HASSELBACKEN
1765