Veckans Lunch

11.30-15.00

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

Måndag

Biff Rydberg med senapsgrädde & äggula
"Beef Rydberg" *Diced prime beef & potatoes with mustard cream & egg yolk*

Tisdag

Laxpudding med skirat smör & gröna ärtor
Salmon pudding with clarified butter & green peas

Onsdag

Ungersk gulasch med vispad smetana & saltgurka
Hungarian goulash with sour cream & pickled cucumber

Torsdag

Bakat kycklingbröst med ädelostsås,
rostad potatis & haricots verts
Oven-baked chicken breast with blue cheese sauce, roasted potatoes & green beans

Fredag

Wallenbergare med potatispuré,
rårörda lingon, brynt smör & gröna ärtor
Wallenbergare (veal patty) with potato purée, lingonberries, browned butter & green peas

Veckans vegetariska

Vegetarisk lasagne med fetaost & bladspenat
Vegetarian lasagna with feta cheese & baby spinach
175

Cocktails

Meadowsweet Lingonberry
Our signature drink created together
with Stockholms Destillery
135

Golden Rose
vodka, yellow chartreause, vanilla rosehip

Winter Plum
rhum, green chatreause, 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

Mocktails

Berry Boozt
pomegranate, cranberry, lemon & grapefruit

Tropical Train
passionfruit, pineapple, lemon & gingerbeer

Ginger Lemonade
ginger, lemon & soda
85

Soft drinks

Cola Zero, Fanta, Sprite
42

Apelsin-, äpple- ananas- eller passionsjuice
45

Förrätter

Starters

Gulbetstartar med honungsvinägrett, bladspenat,
chèvrekräm, tångrom & rostade pumpakärnor
Golden beet tartare with honey vinaigrette, baby spinach, chèvre 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 rågbröd 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

Hasselbackspotatis

Hasselback Potato

Skapad av Leif Elisson på Hasselbacken
Serveras som förrätt med kökets val av fyra toppings
Created by Leif Elisson at Hasselbacken
Served as a starter with a selection of four toppings
249

Ostron

Oysters

6 oysters
210

12 oysters
420

med en flaska Philipponnat Champagne
with a bottle of Philipponnat Champagne

1250/1460

Varmrätter

Main Courses

Skogssvampsfyllda kroppkakor med spenat & stekt
ostronskivling, brynt smör & rårörda 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
rödvinssås & champinjoner
Braised cheek of ox with potato purée, pork belly
pickled onions, red wine sauce & mushroom
295

Hasselbackens nötköttbullar med potatispuré,
pressgurka, rårörda 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 cloudberries
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