

WEEK 13

PLAT DU JOUR

A LA CARTE

MONDAY

Fried Baltic Herring – 175
Capers, browned butter, lemon, parsley

Charred Cabbage – 165
Browned butter, hazelnuts, Parmesan

Homemade Meatballs – 185
Cream sauce, lingonberries, pickled cucumber, mashed potatoes

TUESDAY

Poulet Rôti – 175
Roasted chicken, root vegetables, tarragon jus, potato purée

Roasted Aubergine – 165
Zucchini, kale, pickled onion, frothy lemon-butter sauce

Homemade Meatballs – 185
Cream sauce, lingonberries, pickled cucumber, mashed potatoes

WEDNESDAY

Breaded Plaice – 175
Horseradish cream, dill-pickled cucumber, lemon, herb-tossed potatoes

Falafel – 165
Pickled red cabbage, hummus

Homemade Meatballs – 185
Cream sauce, lingonberries, pickled cucumber, mashed potatoes

THURSDAY

Roasted Pork Collar – 175
Dijon jus, roasted potatoes, apple and cabbage salad

Fried Tofu – 165
Chili, lime, coriander, feta cheese, roasted potatoes

Homemade Meatballs – 185
Cream sauce, lingonberries, pickled cucumber, mashed potatoes

FRIDAY

Steak Haché – 175
Capers, haricots verts, red wine sauce, Café de Paris butter

Roasted Mushroom Ragout – 165
Pappardelle, portobello, button mushrooms

Homemade Meatballs – 185
Cream sauce, lingonberries, pickled cucumber, mashed potatoes

STARTER

Bruschetta 95
Toasted levain sourdough, Coeur de Boeuf tomato, artichoke cream, chili, pickled lemon

Toast Jackies 135
Butter-fried brioche, lobster, crab, shrimp, mayonnaise, celery, chives, pickled onion

MAIN

Caesar Salad 245
Grilled farm chicken, alder-smoked bacon, croutons, Parmesan, Caesar dressing

Truffle Burger, Swedish Beef 275
Brioche bun, grilled bacon, tomato marmalade, truffle mayonnaise, fried onions, pickled shallots, cheddar, French fries

DESSERT

Chocolate Tart 95
Lightly whipped cream

TO DRINK

Ask your waiter for recommendations or the menu

**Plat Du Jour Served
Monday – Friday
11.30-13.30
Includes: butter, bread, green salad, coffee**

Bordsbokning

08 507 484 00