

WEEK 23

PLAT DU JOUR

MONDAY

Herb Veal Patties – 180

Cognac-infused lingonberries, creamy sauce, boiled potatoes

Gratinated Pollock – 180

Tomato, melted cheese, tabbouleh, crispy potatoes

Homemade Meatballs 195

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

TUESDAY

Grilled Iberico Abanico – 180

Swedish gnocchi, truffle butter, charred broccoli

Baked Salmon – 180

Herb garden sauce, grilled lemon, boiled potatoes

Homemade Meatballs 195

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

WEDNESDAY

Duck Cannelloni – 180

Ricotta, tomato, herbs, pickled red onion

Flounder Rouleaux – 180

Shellfish velouté, glazed carrots, dill-boiled potatoes

Homemade Meatballs 195

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

THURSDAY

Provençal Roast Lamb – 180

Wild garlic butter, roasted potatoes, sautéed asparagus, Calvados jus

Steamed Hake – 80

Beurre noisette, spring vegetables, baby potatoes

Homemade Meatballs 195

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

FRIDAY

Slow-Roasted Roast Beef – 180

Lukewarm potato salad, pickles, balsamic cream

Fish & Chips – 180

Tartar sauce

Homemade Meatballs 195

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

Vegetarian of the Week 180

Spinach & Ricotta-Filled Tortellini,
Tomato Sauce, Parmesan

A LA CARTE

MAIN

Caesar Salad 245

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

Swedish Beef Burger – 285

Potato bun, caramelized onions, candied jalapeños, arugula, herb crème, french fries
Available gluten-free

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