

WEEK 11

PLAT DU JOUR

A LA CARTE

MONDAY

Salmon 175

with creamy dill potatoes and green beans

Beetroot patties 165

with herb crème, roasted potatoes and green beans

Homemade Meatballs – 185

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

TUESDAY

Breaded Chicken 175

Tarragon sauce, boiled vegetables, rice

Falafel 165

Mint yogurt, red cabbage salad, bulgur

Homemade Meatballs – 185

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

WEDNESDAY

Fish & Seafood Stew 175

Shrimp, fennel, dill, tomato, boiled potatoes

Vegetarian Spring Rolls 165

Noodle salad, vegetables, chili-lime

Homemade Meatballs – 185

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

THURSDAY

Pork Tenderloin –175

Potato gratin, bella verde salad, red wine sauce

Tortellini 165

Ricotta, spinach, mushrooms, freshly grated parmesan

Homemade Meatballs – 185

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

FRIDAY

Cod 175

Lemon sauce, herb mash, butter-tossed green peas

Vegetarian Goulash 165

Onion, root vegetables, cultured cream, rice

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