

WEEK 20

PLAT DU JOUR

A LA CARTE

MONDAY

Lamb Rump (Coulotte) – 180

Roasted potatoes, sugar snap peas, wild garlic butter, gravy sauce

Bouillabaisse 180

Saffron aioli

Homemade Meatballs 195

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

TUESDAY

Roasted Whole Beef 180

Caramelized onions, fried potatoes, herb-baked tomato

Crispy Potato Rösti 180

Shrimp, vendace roe, red onion, dill & sour cream (smetana)

Homemade Meatballs 195

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

WEDNESDAY

Veal Mince Patty 180

Roasted root vegetables, potato wedges, green peppercorn sauce

Baked Salmon 180

Herb-tossed potatoes & lemon hollandaise

Homemade Meatballs 195

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

THURSDAY

Ala Carte kl. 12-15

Menu visit the website

FRIDAY

Flank Steak 180

Potatoes dauphinoise, green beans, tarragon mayonnaise

Cod Grenobloise 180

Boiled potatoes & browned butter

Homemade Meatballs 195

Cream sauce, lingonberries, pickled cucumber, mashed potatoes

STARTER

Rostade betor 159

Emulsion på grillad olja, enbär, krispig scharlotten, färsk citrus

Toast Jackies 179

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

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

Vegetarian of the Week 180

Zucchini Club Sandwich
Served with fried potatoes and
lemon mayonnaise

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