

Daily Lunch

Week 19

Monday

Parmesan roasted broccoli

Cauliflower purée - lentils - vegetables - basil mayonnaise

Salsiccia

Fried potatoes - green beans - baked tomato - kale pesto

Tuesday

Baked celeriac

Fried potatoes - oyster mushroom - browned butter - hazelnuts

Farm chicken

Cauliflower purée - roasted broccoli - oyster mushroom - chicken jus

Wednesday

Lemon roasted cabbage

Potato purée - scallions - mushrooms - buttered onion jus

Roasted saithe

Scallions - potato purée - mushrooms - parsley - red wine sauce

Thursday

Asian noodle salad

Fried tofu - carrots - cabbage - soy beans - sesame mayonnaise - wakame - roasted sesame

Sesame fried salmon

Glass noodles - cabbage - carrots - wakame - soy beans - sesame mayonnaise

Friday

Spice roasted carrot

Roasted parsnip purée - oyster mushrooms - kale - lemon mayonnaise

Grilled veal tri-tip

French fries - baked tomato - crispy onion - grille tarragon mayonnaise

————— Lunch dish of the day —————

Bread - side salad - coffee

À la carte Lunch

Starter

Charcoal roasted beetroot tartare 105
Grilled mayonnaise - crispy potato - pickled beetroot -
koriander seeds - cress

Main Course

Roasted rainbow trout 225
Crispy new potato - roe from Klaraälven - lemon - peas - green
asparagus - chervil - horseradish sauce - chives oil

Roasted beetroot salad 185
Oyster mushroom - broccoli - soy beans - feta - basil mayonnaise

Dessert

Manjari chocolate crème 95
Olive oil - sea salt - chocolate sorbet

Business Lunch 3-Course Menu

Charcoal roasted beetroot tartare
Grilled mayonnaise - crispy potato - pickled beetroot -
koriander seeds - cress

Roasted rainbow trout
Crispy new potato - roe from Klaraälven - lemon - peas - green
asparagus - chervil - horseradish sauce - chives oil

Manjari chocolate crème
Olive oil - sea salt - chocolate sorbet

375
