

Daily Lunch

Week 20

Monday

Harissa baked aubergine

Wild rice - roasted seeds - mint yoghurt

Farm chicken

Grilled zucchini - bulgur - roasted onion - mint yoghurt

Tuesday

Baked pointed cabbage

Cauliflower purée - almonds - browned lemon butter - cress

Pork loin from Rocklunda farm

Cauliflower purée - fried Brussels sprouts - baked onion - chicken jus

Wednesday

Roasted beets

Quinoa - pumpkin - kale - chick peas - smoked pepper mayonnaise

Gremolata baked salmon

Kale - quinoa - pumpkin seeds - smoked pepper mayonnaise

Thursday

Mushroom lasagne

Cream cheese - shallots - chive oil - rucola - parmesan

Prime rib casserole

Mushrooms - potatoes - roasted peppers - onion - crème fraiche

Friday

Spice baked celeriac

Fried potatoes - grilled leek - almonds - romesco sauce

Slow roasted veal tri-tip

Fried potatoes - pickled tomato salad - romesco sauce

————— 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

Chicken salad 185
Baked beets - smoked peppers - mayonnaise - puffed wild rice

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

All prices are in SEK including VAT.
Please reach out to our staff members if you have questions about
ingredients or allergies.