

Light Lunch

Week 25

Monday

Parmesan roasted broccoli

Creamy risoni - seasonal vegetables - basil cream

Farm chicken

Creamy risoni - fried mushrooms - parmesan

Tuesday

Vindaloo

Fried broccoli - raita - aubergine - wild rice

Pork loin from Rocklunda farm

Spice roasted carrots - celeriac purée - gremolata

Wednesday

Asian salad

Fried & smoked tofu - chili - coriander - mung beans - kimchi mayonnaise

Oven roasted cod

Cauliflower purré - horseradish - green beans - browned butter

Thursday

Blackened cauliflower

Ras el hanout - roasted wheatberry - pickled tomatoes - tahini yoghurt

Merguez ras el hanout

Roasted carrots - roasted wheatberry - feta cheese - tahini yoghurt

Friday

Spice roasted carrot

Roasted parsnip purée - oyster mushroom - kale - lemon mayonnaise

Grilled flank steak

Roasted parsnip purée - crispy onion - dried tomato - oyster mushroom

— Lunch dish of the day —

Bread - side salad - coffee

À la carte Lunch

Starter

Organic 64° egg from Gotland 105
Crispy artichoke - asparagus - ramson mayonnaise -
pickled onion - cress

Main Course

Dry-aged beef 225
Roasted onion - ramson butter - fermented tomato - green beans -
red wine & sherry vinegar sauce - French fries

Chicken salad 185
Zucchini - carrots - coriander - kimchi mayonnaise

Dessert

Elderflower mousse & caramelized apple 95
Honey roasted almonds - farm cream - vanilla & lemon verbena

Business Lunch Menu

Organic 64° egg from Gotland
Crispy artichoke - asparagus - ramson mayonnaise -
pickled onion - cress

Dry-aged beef
Roasted onion - ramson butter - fermented tomato - green beans -
red wine & sherry vinegar sauce - French fries

Elderflower mousse & caramelized apple
Honey roasted almonds - farm cream - vanilla & lemon verbena

375

Samtliga priser i SEK och inklusive moms.

Vår personal svarar gärna på eventuella frågor kring allergier och ingredienser.