

# Daily Lunch

## Week 39

### 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 - parsnip - scallions - mushrooms - buttered onion jus

Roasted saithe

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

### Thursday

Salt-baked turnip

Kale - wheat - grilled paprika - lemon mayonnaise - chickpeas

Spiced salmon

Kale - wheat - grilled paprika - lemon mayonnaise - chickpeas

### Friday

Spice roasted carrot

Roasted onion creme - oyster mushrooms - pickled kohlrabi- grilled tarragon mayonnaise

Grilled veal tri-tip

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

————— Lunch dish of the day —————

Bread - side salad - coffee

# À la carte Lunch

## Starter

<b>Mushroom consommé</b>	105
Venison tartare - smoked egg - oyster mushroom pickled shimeji mushroom	

## Main Course

<b>Roasted rainbow trout</b>	225
Fennel - dill - grilled cucumber - lemon - Älvdal roe chives - Sandefjord sauce	

<b>Baked beets</b>	185
kale - quinoa - roasted pepper mayonnaise baked tomatoes from Karintorp - oyster mushroom - Feta cheese	

## Dessert

<b>Chocolate &amp; cherry</b>	105
cherry mousse - fudge brownie - meringue - cherry compote	

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## Business Lunch 3-Course Menu

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**Mushroom consommé**  
Venison tartare - smoked egg - oyster mushroom  
pickled shimeji mushroom

**Roasted rainbow trout**  
Fennel - dill - grilled cucumber - lemon - Älvdal roe - chives  
Sandefjord sauce

**Chocolate & cherry**  
cherry mousse - fudge brownie - meringue - cherry compote