

# Daily Lunch

## Week 38

### Monday

Stewed cocobeans

Oyster mushroom - parmesan - rucola - chive oil

Farm chicken

Potato purée - oyster mushroom - parmesan - chive oil

### Tuesday

Korean cauliflower

Kimchi - sesame mayonnaise - cashews - sushi rice

Slow cooked & glazed pork belly

Sushi rice - kimchi - onion - sesame mayonnaise

### Wednesday

Herb roasted pumpkin

Puy lentils - creamy savoy cabbage - roasted pumpkin seeds

Slow-cooked chuck roll

Pumpkin purée - mushroom - pickled onion - roasted almonds - chimichurri

### Thursday

Salt roasted beets

Endive - goat cheese - honey vinaigrette - pine nuts

Baked salmon

Kale - quinoa - roasted pumpkin - smoked paprika mayonnaise - chickpeas - pumpkin seeds

### Friday

Baked celeriac

Fried new potatoes - truffle mayonnaise - tomato & onion salad

Butter fried veal tri-tip

French fries - truffle mayonnaise - tomato & onion salad

————— Lunch dish of the day —————

Bread - side salad - coffee

# À la carte Lunch

## Starter

Mushroom consommé	105
Venison tartare - smoked egg - oyster mushroom pickled shimeji mushroom	

## Main Course

Roasted rainbow trout	225
Fennel - dill - grilled cucumber - lemon - Älvdal roe chives - Sandefjord sauce	
Chicken salad	185
Kale - quinoa - roasted pumpkin - broccoli - shallots chervil mayonnaise	

## Dessert

Chocolate & cherry	105
cherry mousse - fudge brownie - meringue - cherry compote	

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## 3-Course Business Lunch

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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

375

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Samtliga priser i SEK och inklusive moms.

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