

# Light Lunch

## Daily Lunch

### Monday

#### **Beetroot**

roasted walnuts - chevre cheese creme - lentils - herbs

#### **Fried farm chicken**

red wine jus - cauliflower - lemon mayonnaise - crispy potatoes

### Tuesday

#### **Roasted cauliflower**

lemon - parsley - garlic - truffle mayonnaise - hazelnuts

#### **Fish fricassé**

white wine sauce - hand-peeled prawns - dill - boiled potatoes

### Wednesday

#### **Grilled broccoli**

mushrooms - pickled silver onion - tarragon mayonnaise parmesan

#### **Pork belly**

mushrooms - pickled silver onions - roasted potatoes

### Thursday

#### **Baked celeriac**

soy mayonnaise - ginger - kimchi - broccoli - sesame seeds

#### **Baked salmon**

soy mayonnaise - pickled ginger - kimchi - roasted sesame seeds

### Friday

#### **Fried eggplant**

harrisa - roasted pumpkin - chevre cheese - browned butter roasted seeds

#### **Slow-cooked chuck roll**

béarnaise sauce - red wine sauce - tomato salad pickled silver onion - french fries

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## À la carte

### Salad

<b>Spring salad</b>	<b>195</b>
spring chicken - green asparagus - white asparagus tomatoes - croutons - green chili mayonnaise	

### Main course

<b>Bakad char from Landösjön</b>	<b>245</b>
horseradish sauce - rainbow trout roe - fried potatoes - dill - cress	

### Dessert

<b>Coffee sweets</b>	<b>35</b>
praline - paté fruit - truffle	

### Coffee

<b>Cappuccino</b>	<b>45</b>
<b>Dubbel Espresso</b>	<b>45</b>
<b>Americano</b>	<b>45</b>

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