Light Lunch

Daily Lunch

Monday

Swedish beetroot

roasted walnuts - feta cheese cream - lentils - herbs crispy potatoes

Fried chicken breast

red wine jus - broccoli - baked tomato grilled lemon mayonnaise - crispy potatoes

Tuesday

Roasted cauliflower

lemon - parsley - garlic - truffle mayonnaise - hazelnuts

Eco-labeled haddock fillet

white wine sauce - crayfish tail salad with dill and fennel boiled potatoes

Wednesday

Grilled broccoli and tofu

mashed potatoes - mushroom - pickled silver onion vegetarian red wine sauce - parmesan cheese

Slow cooked chuck roll

mushrooms - smoked pork belly - pickled silver onion mashed potatoes - red wine sauce

Thursday

Baked celeriac

organic egg - soy mayonnaise - ginger cabbage salad with broccoli - sesame seeds

Baked haddock

soy mayonnaise - pickled ginger - cabbage salad - broccoli

Friday

Pointy cabbage

roasted pumpkin - wrångebäck cheese - browned butter truffle mayonnaise - roasted seeds - french fries

Slow cooked veal chuck roll

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

Light Lunch

À la carte

Salad	
Chicken salad	225
corn chicken - quinoa - pumpkin - silver onion	
mint - kale - jalapeno mayonnaise	
Starter	
Fried broccoli	125
silver onion - pickled coriander seeds	
parmesan cheese - smoked almonds	
Main course	
Baked char from Landösjön	245
horseradish sauce - rainbow trout roe	
fried potatoes - dill - herbs	
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Dessert	
Cina anno an India	105
Cinnamon cake	105
vanilla cremeux	
Coffee sweets	35
praline - paté fruit - truffle	00
Coffee	
Cappuccino	45
Double Espresso	45
Americano	45

All prices are in SEK including VAT.

Please reach out to our staff members if you have questions about ingredients or allergies.