

Daily lunch

175 / With bread, salad and coffee

Monday

Swedish beetrot

roasted walnuts, feta cream, lentils, baked tomato, crispy potatoes

Fried Chicken Breast

red wine jus, broccoli, baked tomato, truffle mayonnaise, crispy potatoes

Tuesday

Fried falafel

roasted cauliflower, lemon, parsley, garlic, truffle mayonnaise, hazelnuts

Baked eco-labeled haddock fillet

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

Wednesday

Tofu and roasted broccoli

potato purée, oyster mushrooms, pickled silver onion, vegetarian red wine sauce, parmesan

Overnight-baked beef chuck

green pepper sauce, pickled silver onion, oyster mushrooms, potato purée

Thursday

Baked celeriac

organic egg, soy mayonnaise, ginger, kimchi, broccoli, sesame seeds

Baked salmon fillet

soy mayonnaise, pickled ginger, kimchi, broccoli, sesame seeds

Friday

Pointed cabbage

roasted pumpkin, parmesan, brown butter, truffle mayonnaise, roasted seeds, French fries

Overnight-baked veal chuck

béarnaise sauce, red wine sauce, tomato salad, pickled silver onion, French fries

À la carte

Mains & salad

Chicken Salad

225

Arugula, baby spinach, iceberg lettuce, pickled silver onion, tomato, fried chickpeas, crispy kale, parmesan, jalapeño mayonnaise & herb oil

Steak Minute

245

Baked tomato, grilled onion, truffle jus, garlic & herbs butter served with french fries

Tuna Salad

245

Kale, fennel, sweetpeas, Swedish quinoa, pickled cucumber, lime, soy mayonnaise, panko, yuzu & wasabi dressing

Dessert

Dessert of the Week

45

Ask your server for our dessert of the week!

Drinks

Specialty coffee

45

Cappuccino, Double Espresso, Americano

Soda

45

Pepsi, Pepsi Max, Zingo, 7up zero, Ramlösa

Beer

82

Pripps Blå

88

Eriksberg Karaktär

80

Carlsberg Hof

Wine

140

Trebbiano D'Abruzzo (Umani Ronchi, Italy)

155

Chardonnay (Laroche, France)

160

Côtes du Rhône (Xavier, France)

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