Daily lunch

175 / *With bread, salad and coffee*

Monday

Pointed cabbage
roasted walnuts, feta cream, lentils, crispy potatoes, herbs

Pan-fried chicken breast
red wine jus, baked mushrooms, truffle mayonnaise, crispy potatoes

Tuesday

Fried falafel
roasted cauliflower, lemon, parsley, garlic, truffle mayonnaise, hazelnuts, herbs

Eco-labelled haddock fillet
hand-peeled shrimp, fennel salad, boiled potatoes, dill, white wine sauce

Wednesday

Glazed tofu
soy, ginger, sesame, fried pak choi, leek, white and red cabbage,
chili-yuzu mayonnaise, crispy potatoes

Glazed boneless chicken drumstick
soy, ginger, sesame, fried pak choi, leek, white and red cabbage,
chili-yuzu mayonnaise, crispy potatoes

Thursday

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

Baked salmon
pickled ginger, kimchi, broccoli, roasted sesame seeds, soy mayonnaise

Friday

Fried falafel
roasted pumpkin, feta, herb mayonnaise, roasted seeds, french fries

Overnight-baked veal chuck
green peppercorn sauce, herb-tossed beans, pickled pearl onions, 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
Askyour serverforourdessert of the week!

Drinks

Specialty coffee 48
Cappuccino, Double Espresso, Americano

Soda 45
Pepsi, Pepsi Max, Zingo, 7up zero, Ramlösa

Beer
Pripps Blå 82
Eriksberg Karaktär 88
Carlsberg Hof 80

Wine
Trebbiano D'Abruzzo (Umani Ronchi, Italy) 140
Chardonnay (Laroche, France) 155
Côtes du Rhône (Xavier, France) 160

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