Daily Lunch

175 / With bread, salad and coffee

Monday
Smoked tofu with roasted root vegetables, lentils and herb mayonnaise

Herb-baked chicken breast with truffle jus, roasted root vegetables and herb mayonnaise

Tuesday
Baked broccoli and organic egg with kale and wheat berry salad, pickled onion, soy mayonnaise and sesame seeds

Overnight-baked beef chuck with warm potato salad, roasted fennel seeds, cauliflower and tomato butter sauce

Wednesday
Swedish beetroot and quinoa with feta, herb oil, kale, baked tomatoes, fried chickpeas and jalapeño mayonnaise

Eco-labeled haddock fillet with white wine sauce, roasted carrot and fennel, dill oil, potatoes and chives

Thursday
Grilled pointed cabbage and roasted broccoli with herb mayonnaise, chickpeas, gremolata, parmesan and black lentils

Baked salmon fillet with dill-pickled cucumber, fennel crudité, sauce vert, boiled potatoes and grilled lemon

Friday
Portobello mushroom with herb mayonnaise, bean salad with pickled silver onion and kale, potato wedges and roasted seeds

Overnight-baked pork neck with baked tomato with feta, olives and herb oil, potato wedges and truffle jus

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

À la carte

Chicken Salad 225
arugula, baby spinach and iceberg lettuce, herb oil, pickled silver onion, tomato, fried chickpeas, crispy kale, parmesan and jalapeño mayonnaise

Steak Minute 245
baked tomato, grilled onion, truffle jus, herb and garlic butter and French fries

Dessert of the Week 45
Ask your server for our dessert of the week

Drinks

Non-alcoholic
Sparkling Water 42
Soda (Pepsi, Pepsi Max, 7-Up, Zingo) 45
Ekobryggeriet Tonic 45

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)

Specialty coffee: Cappuccino, Double Espresso, Americano 48

All prices are in SEK including VAT.