

Daily Lunch

Monday

Stewed cocobeans

Oyster mushroom - parmesan - rucola - chive oil

Farm chicken

Potato purée - oyster mushroom - parmesan - chive oil

Tuesday

Korean cauliflower

Kimchi - sesame mayonnaise - cashews - sushi rice

Slow cooked & glazed pork belly

Sushi rice - kimchi - onion - sesame mayonnaise

Wednesday

Herb roasted pumpkin

Puy lentils - creamy savoy cabbage - roasted pumpkin seeds

Slow-cooked chuck roll

Pumpkin purée - mushroom - pickled onion - roasted almonds - chimichurri

Thursday

Salt roasted beets

Endive - goat cheese - honey vinaigrette - pine nuts

Baked salmon

Kale - quinoa - roasted pumpkin - smoked paprika mayonnaise - chickpeas - pumpkin seeds

Friday

Baked celeriac

Fried new potatoes - truffle mayonnaise - tomato & onion salad

Butter fried veal tri-tip

French fries - truffle mayonnaise - tomato & onion salad

————— Lunch dish of the day —————

Bread - side salad - coffee

À la carte Lunch

Starter

Creamy mushroom soup 115
spice cured venison tartare - 64° egg - truffle - crispy oyster mushroom

Main Course

Roasted Arctic char 225
fennel - dill - grilled cucumber - lemon - trout roe - chives -
Sandefjord sauce

Dessert

Chocolate & cherry 105
cherry mousse - fudge brownie - meringue - cherry compote

Business Lunch 3-Course Menu

Creamy mushroom soup
spice cured venison tartare - 64° egg - truffle - crispy oyster mushroom

Roasted Arctic char
fennel - dill - grilled cucumber - lemon - trout roe - chives -
Sandefjord sauce

Chocolate & cherry
cherry mousse - fudge brownie - meringue - cherry compote

375

Samtliga priser i SEK och inklusive moms.