

Light Lunch

Monday

Parmesan-baked broccoli

warm quinoa salad - soybeans - baked tomatoes
chili & lemon mayonnaise

Farm chicken

warm quinoa salad - fried mushrooms - baked tomatoes
chili & lemon mayonnaise

Tuesday

Baked celeriac

cauliflower puree - toasted almonds - browned lemon butter
puffed Gotland lentils

Spice-roasted pork loin from Duroc

cauliflower puree - grilled broccoli mayonnaise - silver onion
semi-dried tomatoes

Wednesday

Asian salad

fried smoked tofu - glass noodles - chilli - coriander - soybeans
sesami seeds - kimchi mayonnaise

Baked farmed char

poateo salad - green apple - horseradish - pickled green beans
browned butter

Thursday

Confit portobello mushroom

durum wheat otto - roasted broccoli - fried garlic - Parmesan

Chorizo

durum wheat otto - roasted broccoli - fried garlic - Parmesan

Friday

Roasted cauliflower

roasted potatoes - leeks - soybeans - fried chickpeas - browned butter

Beef sirloin

roasted potatoes - herb butter - pickled tomato salad - red wine sauce

Daily Lunch

bread - side salad - coffee

À la carte Lunch

Salad

Baked beets salad 195
kale - quinoa - baked tomatoes - oyster mushroom - Feta cheese
chilli & lemon mayonnaise

Starter

Grilled green asparagus 120
browned butter - Bredsjö hård cheese - chervil emulsion - cabbage

Main course

Gårdsclarias (locally farmed fish) 245
grilled butter sauce - turnip purée - pickled yellow beets
puffed lentils

Dessert

Mazarin cake 125
raspberries - cream - crumble

Business Lunch

3-Course menu / 395

Grilled green asparagus
browned butter - Bredsjö hård cheese - chervil emulsion - cabbage

Gårdsclarias (locally farmed fish)
grilled butter sauce - turnip purée - pickled yellow beets
puffed lentils

Mazarin cake
raspberries - cream - crumble

All prices are in SEK including VAT.

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