

Light Lunch

Monday

Gremolata-baked cauliflower

roasted potatoes - ragu of seasonal vegetables - herb mayonnaise

Baked cod

butter tossed primroses - roasted potatoes - white wine foam

Tuesday

Grilled pointy cabbage

lemon - garlic - kale - grilled silver onion - puffed lentils

semi-baked tomatoes - browned butter

Slow-cooked pork loin from Duroc

celeriac puree - baked carrots - grilled silver onion

red wine sauce - tarragon oil

Wednesday

Baked celeriac

hazelnuts - crushed fried potatoes - oyster mushroom

roasted broccolini - grilled mayonnaise - chervil

Blackened salmon

kale - roasted broccolini - baked root vegetables

grilled mayonnaise - watercress

Thursday

Fried portobello mushroom

herb durumwheat - parmesan - kale mayonnaise - crispy potatoes

Thymbaked beef cheeks

champinjoner - steklök - potatispuré - rödvinssås

Friday

Spice-baked carrots

roasted parsnip puree - oystermushroom - kale - roasted almonds

truffle mayonnaise

Grilled chicken

fries - romanesco - brussel sprouts - baked onion - truffle mayo

Daily Lunch

bread - side salad - coffee

À la carte Lunch

Salad

Grilled chicken salad	210
romaine - nobis dressing - asparagus - marinated tomatoes pickled onions	

Starter

Charcoal-baked beetroot tartar	125
grilled mayonnaise - feta cheese - crispy potato - pickled onions coriander seed - cress	

Main course

Baked arctic char	245
crispy fried new potato - lavaret roe - lemon - green peas asparagus - chervil - horseradish sauce flavored with chive oil	

Dessert

Sponge cake	105
Swedish strawberries - whipped cream - cardamom maple browned butter - almonds	

Business Lunch

3-Course menu / 405

Charcoal-baked beetroot tartar
grilled mayonnaise - feta cheese - crispy potato - pickled onions
coriander seed - cress

Baked arctic char
crispy fried new potato - lavaret roe - lemon - green peas
asparagus - chervil - horseradish sauce flavored with chive oil

Sponge cake
Swedish strawberries - whipped cream - cardamom
maple browned butter - almonds