

Light Lunch

Monday

Parmesan Baked Broccoli

cauliflower puree - lentils - seasonal vegetables - basil mayonnaise

Salsiccia

fried potatoes - green beans - baked tomato - kale pesto

Tuesday

Baked celeriac

hazelnuts - crushed fried potatoes - oyster mushrooms - browned butter

Farm chicken

cauliflower puree - roasted broccoli - oyster mushrooms

chicken jus flavored with browned butter

Wednesday

Lemon-baked pointy cabbage

parsnip - potato puree - chives - mushrooms - buttered onion jus

Saithe

parsnip - potato puree - mushrooms - parsley - chives

red wine sauce

Thursday

Salt-baked turnip

wheat - kale - grilled peppers - lemon mayonnaise - chickpeas

Blackened salmon

wheat - kale - grilled peppers - lemon mayonnaise - chickpeas

Friday

Spiced baked carrot

roasted onion cream - oyster mushroom - pickled kohlrabi

grilled tarragon mayonnaise

Grilled veal tri-tip

french fries - crispy silver onion - semi-baked tomato

grilled tarragon mayonnaise

Daily Lunch

bread - side salad - coffee

À la carte Lunch

Salad

Roasted beetroot salad 185
oyster mushrooms - broccoli - soybeans - feta cheese
basil mayonnaise

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