

Light Lunch

Monday

Beetroot

roasted walnuts - chevre cheese creme - lentils - herbs

Fried farm chicken

red wine jus - broccoli - baked tomato - grilled lemon mayonnaise
crispy potatoes

Tuesday

Roasted cauliflower

parsley - garlic with truffle mayonnaise - herbs - hazelnuts

Cod fillet

white wine sauce - hand-peeled shrimp - boiled potatoes - dill

Wednesday

Grilled broccoli

mashed potatoes - mushrooms - pickled silver onions - parmesan

Baked chuck roll

mushrooms - smoked pork - onion - mashed potatoes

Thursday

Baked celeriac

soy mayonnaise - ginger - cabbage salad with broccoli - sesame seeds

Baked haddock

soy mayonnaise - pickled ginger - cabbage salad with broccoli
sesame seeds

Friday

Pointed cabbage

roasted pumpkin - Wrångebäck cheese - browned butter
roasted seeds

Steak minute

tomato salad - pickled silver onion - red wine sauce - french fries
béarnaise sauce

Daily Lunch

bread - side salad - coffee

À la carte Lunch

Salad

Corn chicken 185
quinoa - pumpkin - silver onion - mint - kale - jalapeno mayonnaise

Starter

Fried broccoli 125
silver onion - parmesan - pickled coriander seeds - smoked almonds

Main course

Baked char fillet 245
horseradish sauce - trout roe - fried potatoes - dill - herbs

Dessert

Cinnamon cake with vanilla cremeux 105

Business Lunch

3-Course menu / 405

Fried broccoli

silver onions - parmesan cheese - pickled coriander seeds - smoked almonds

Baked char fillet

horseradish sauce - rainbow rum - fried potatoes - dill - herbs

Apple cake

cinnamon and vanilla cream

All prices are in SEK including VAT.

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