

Light Lunch

Monday

Beetroot

roasted walnuts - chevre cheese creme - lentils - herbs

Fried farm chicken

red wine jus - cauliflower - lemon mayonnaise - crispy potatoes

Tuesday

Roasted cauliflower

lemon - parsley - garlic - truffle mayonnaise - herbs - hazelnuts

Fish fricassé

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

Wednesday

Grilled broccoli

mushrooms - pickled silver onion - tarragon mayonnaise - parmesan

Pork belly

mushrooms - pickled silver onions - roasted potatoes

Thursday

Baked celeriac

soy mayonnaise - ginger - kimchi - broccoli - sesame seeds

Baked salmon

soy mayonnaise - pickled ginger - kimchi - roasted sesame seeds

Friday

Fried eggplant

harrisa - roasted pumpkin - chevre cheese - browned butter
roasted seeds

Slow-cooked chuck roll

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

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.