

Light Lunch

Daily Lunch

Monday

Grilled cauliflower

ras el hanout - hazelnuts - browned butter - lentils - cress

Baked pork belly

grilled vegetables - herb cloud - roasted potatoes
herb mayonnaise

Tuesday

Baked broccoli

baked egg - wheat - soy mayonnaise - sesame seeds

Herb-baked chicken breast

warm potato salad - roasted fennel seeds
parsley mayonnaise - herbs - fennel salad

Wednesday

Beetroot

feta cheese - quinoa - kale - baked tomatoes
fried chickpeas - watercress

Haddock fillet

white wine sauce - carrot - dill oil - potatoes - chives

Thursday

Pointy cabbage

beetroot hummus - chickpeas - gremolata
black lentils - olive oil

Wallenbergare (Swedish veal patty)

mashed potatoes - peas - browned butter - lingonberries

Friday

Portobello mushroom

soy mayonnaise - black cabbage - bean salad - sesame seeds

Slow-cooked pork loin

spiced butter - red wine sauce - semi-dried tomatoes
roasted potatoes

Light Lunch

À la carte

Salad

Spring salad	195
spring chicken - green asparagus - white asparagus tomatoes - croutons - green chili mayonnaise	

Main course

Bakad char from Landösjön	245
horseradish sauce - rainbow trout roe - fried potatoes - dill - cress	

Dessert

Coffee sweets	35
praline - paté fruit - truffle	

Coffee

Cappuccino	45
Dubbel Espresso	45
Americano	45

*All prices are in SEK including VAT.
Please reach out to our staff members if you have questions
about ingredients or allergies.*