

Weekly Lunch

WEEK 43

MONDAY

Butter-fried haddock fillet with clarified caper butter, baby potatoes, radishes, and cold dill sauce

Steak minute with herb butter, red wine gravy, french fries, and grilled tomato

TUESDAY

Mussel stew with apple cider and chorizo, served with boiled potatoes

Grilled herb-marinated chicken fillet with crispy potato wedges, clarified garlic butter, thyme-sautéed carrots and green beans, served with béarnaise sauce

WEDNESDAY

Butter and white wine-sautéed haddock fillet with creamy tarragon sauce, green peas and dill-tossed potatoes, topped with seaweed caviar

Sautéed wild game stew in a creamy mushroom sauce with lingonberries and juniper berries, served with mashed potatoes

THURSDAY

Seafood Wallenbergare (Swedish-style seafood patties) with browned butter, green peas, mashed potatoes, lingonberries and lemon

Whole-roasted pork loin with potato gratin, cognac sauce and honey-glazed carrots

FRIDAY

Fish Tacos with cabbage, corn and chili slaw, lemon mayonnaise, pickled red onion, coriander and French fries.

Beef Patties à la Lindström with thyme butter, balsamic-glazed beetroot and capers, served with pan-fried potatoes

SALAD OF THE WEEK

Couscous Salad with garlic-sautéed chickpeas, white cheese, radishes and spinach, tossed in a fig vinaigrette, served with garlic bread

175: -

PASTA OF THE WEEK

Lasagne al Forno (Oven-Baked Lasagna)

Lunch from SEK 149

Takeaway from SEK 140

(Drink is not included)

VEGETARIAN OF THE WEEK

Vegetarian Wallenbergare (Swedish-style vegetarian patties) with mashed potatoes, clarified butter, lingonberries and green peas

TREAT OF THE WEEK

Angus beef with béarnaise sauce, red wine gravy & fries

179: -