Weekly Lunch

WEEK 46

MONDAY

Butter-fried haddock fillet with lime, garlic, parsley and red chilli, served with boiled potatoes and sugar snap peas

Wallenbergare (Swedish veal patties) served with mashed potatoes, clarified butter, green peas and lingonberries

TUESDAY

Butter-fried saithe fillet with browned butter, grated horseradish and dill-tossed potatoes, topped with shrimps

Beef Stroganoff served with rice and crème fraîche

WEDNESDAY

Herb and butter-fried pike fillet with a fish roe and white wine sauce, crispy bacon bits and dill-infused mashed potatoes

Grilled chicken fillet in a creamy tarragon and mustard sauce, served with herb-roasted root vegetables

THURSDAY

Crispy panko-breaded flounder fillet with curry remoulade, onion and cucumber salad, and dill-tossed potatoes

Pulled pork with BBQ sauce, corn salsa, pickled white onions and potato wedges

FRIDAY

Pan-seared salmon fillet with autumn green sauce (spinach, dill and lime), served with butter-tossed potatoes, beetroot and carrots

Pork tenderloin Provençal with garlic butter, pan-fried potatoes, oven-roasted tomatoes and green beans

SOUP OF THE WEEK

Ground beef soup with bell peppers, tomatoes, garlic, potatoes, carrots and cream, served with garlic bread

PASTA OF THE WEEK

Pasta with walnut pesto and chicken, topped with grated parmesan and crispy fried spinach

Lunch from SEK 149

Takeaway from SEK 140

(Drink is not included)

VEGETARIAN OF THE WEEK

Nordic vegetarian stew with cabbage, served with mashed potatoes and lingonberries

TREAT OF THE WEEK

Angus beef with béarnaise sauce, red wine gravy & fries

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