



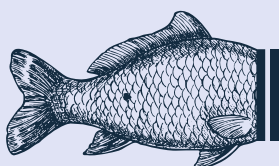
LUNCH A LA CARTE

STARTER

- Fresh shrimps, 250 g** daily price
roasted aioli with garlic and lemon
- Burrata** 155
tomatos from Gällenas, roasted garlic, fresh onion,
parsley and lemon
- Beef tartare** 149
tartare with dijonnaise, egg yolk, capers, onion,
mustard pickled beetroot, cress
- add french fries with grated parmesan 30

MAIN

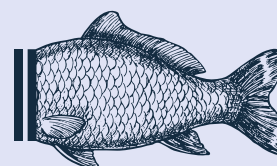
- Beef Tartare** 269
tartare with dijonnaise, egg yolk, capers, onion,
mustard pickled beetroot, cress, parmesan french fries
- Steak minute** 279
tomato- and onion salad, pommes with parmesan
béarnaise and red wine sauce
- Chèvre chaud on sourdough bread** 185
au gratin goat cheese, salt baked beetroot, red onion,
tomatoes, roasted hazelnuts, mustard dressed salad
- Home made meatballs** 195
potato purée, pickled cucumber, lingon berry,
cream sauce



TODAY'S LUNCH

served between 11.30 - 14.30

155:-



MONDAY - WEDNESDAY

Oven baked chuck
creamed peas, asparagus, roasted potato,
carrot and buttered chicken gravy

Ricotta filled tortellini
tomato, tarragon, spring onion,
parmesan and browned butter

Today's catch
beetroot, capers, horseradish, shrimps,
potato with dill and browned butter

THURSDAY - FRIDAY

Fried pork schnitzel
potato with parsley and three
variations of salad

Frittata
with spinach, seasonal veggies,
baked onion and gruyère

Today's catch
potato purée, roasted cauliflower,
dill and crayfish sauce

SNACKS

- One oyster au naturel 35
- Nocellara olives 45
- Mixed nuts 55
- Mangalica ham with sourdough bread 95
- French fries with grated parmesan & dijonnaise 75
- Gruyère with honey from Kållerød 85
- Sardines with sourdough bread and lemon 95

DESSERT

- Pralines 2 pcs handmade from Kampanilen 55
- Crème Brûlée with sorbet & marcona almonds 95

