

# Dagens lunch v. 38

Varje dag serverar vi även en härlig sallad

## MÅNDAG / MONDAY

Veganska färsbullar i kryddig tomatsås serveras med rostad potatis

*Vegan meatballs in spicy tomato sauce served with eggplant & roasted potatoes*

Medelhavsbit serveras med kryddig tomatsås, aubergine & rostad potatis

*Mediterranean steak served with spicy tomato sauce, eggplant & roasted potatoes*

Panerad spätta serveras med skarpsås, smöriga ärtor & potatispuré

*Breaded plaice served with remoulade sauce, buttery peas & mashed potatoes*

## TISDAG / TUESDAY

Vegetarisk höstgryta med svamp & rotfrukter serveras med basmatiris

*Vegetarian autumn stew with mushrooms & root vegetables served with basmati rice*

Fläskgryta med hösten härliga smaker, serveras med basmatiris

*Pork stew with delicious autumn flavors, served with basmati rice*

Ugnsbakad kolja serveras med ruille (saffransaioli) blåmusslor, räkor & kokt potatis

*Baked haddock served with rouille (saffrons aioli), mussels, prawns & boiled potatoes*

## ONSDAG / WEDNESDAY

Vegetarisk tortellini, serveras i härlig svampsås toppas med riven grana padano

*Vegetarian tortellini, served in a delicious mushroom sauce topped with grated grana padano*

Tortellini med grillad kyckling serveras med svampsås, & riven grana padano

*Tortellini with grilled chicken served with mushroom sauce, & grated grana padano*

Stekt rödspätta serveras med grekisk gurksallad & kokt potatis

*Fried plaice served with Greek cucumber salad & boiled potatoes*

## TORSDAG / THURSDAY

Stekt aubergine serveras med syrad rödkål, bakad morot & rökt potatispuré

*Fried aubergine served with pickled red cabbage, baked carrot & smoked potato puree*

Knaprig fläksida serveras med syrad rödkål, bakad morot & rökt potatispuré

*Crunchy side of pork served with pickled red cabbage, baked carrot & smoked potato puree*

Bakad sejrygg med chermoula (marockansk marinad) serveras med cous cous & bakad mini tomat

*Baked saitheback with chermoula (Moroccan marinade) served with cous cous & baked mini tomato*

## FREDAG / FRIDAY

Blomkålsotto med kokosmjölk, rostade mandlar, grönsaker toppas med riven grana padano

*Cauliflower sotto with coconut milk, roasted almonds, vegetables topped with grated grana padano*

Marinerad kalvtip serveras med bearnaisesås, bönor & råstekt potatis

*Marinated veal tip served with béarnaise sauce, beans & raw fried potatoes*

Röding på asian fusion style serveras med nudelsallad

*Chard in Asian fusion style served with noodle salad*