

Dagens lunch v. 40

Varje dag serverar vi även en härlig sallad

MÅNDAG / MONDAY

Veg: Panerad rotselleri serveras med senaps crème, kokt potatis & glaserad morot

Veg: Breaded celeriac served with mustard crème, boiled potato & glazed carrot

Kött: Rimmad oxbringa serveras med pepparrotssås kokt potatis & glacerad morot

Meat: Rimmed beef brisket served with horseradish sauce boiled potatoes & glazed carrot

Fisk: Havets wallenbergare serveras med brynt kaprissmör & potatismos

Fish: Fish wallenberger served with browned caper butter & mashed potatoes

TISDAG / TUESDAY

Veg: Tzaygryta med curry, basmatiris & mangochutney

Veg: Tzay stew with curry, basmati rice & mango chutney

Kött: kycklinggryta med curry, basmatiris & mangochutney

Meat: chicken stew with curry, basmati rice & mango chutney

Fisk: Dagens fångst, matvete, betor & tomatvinägrett

Fish: Catch of the day, wheat, beets & tomato vinaigrette

ONSDAG / WEDNESDAY

Veg: Pasta med vegetarisk göttfärsås, grana padano & ruccola

Veg: Pasta with vegetarian minced meat sauce, grana padano & ruccola

Kött: Pasta bolognaise, grana padano & ruccola

Meat: Pasta bolognaise, grana padano & ruccola

Fisk: Dagens fångst, chimichurri, pak choi & grönsaksris

Fish: Catch of the day, chimichurri, pak choi & vegetable rice

TORSDAG / THURSDAY

Veg: Vegetarisk kebab serveras med klyftpotatis, jalapeno & rostad vitlöksdressing

Veg: Vegetarian kebab served with wedged potatoes, jalapeno & roasted garlic dressing

Kött: Kebab serveras med klyftpotatis jalapeno & rostad vitlöksdressing

Meat: Kebab served with wedged potatoes jalapeno & roasted garlic dressing

Fisk: piccata serveras med ratatouille

Fisk: piccata serveras med ratatouille

FREDAG / FRIDAY

Veg: Vegetarisk lasagne serveras med riven grana padano & ruccola

Veg: Vegetarian lasagna served with grated grana padano and arugula

Kött: Lasagne serveras med riven grana padano & ruccola

Meat: Lasagna is served with grated grana padano & rucola

Fisk: Örtbakad sejrygg serveras med smöriga bönor, potatismos & citrus velouté

Fish: Herb-baked saitheback served with buttery beans, mashed potatoes & citrus velouté