

Lunchmeny v. 43

Tisdag

Isterband, Senapsstuvad Potatis, Savoykål & Rödbetor - 185

Onsdag

Ångad Kolja, Risotto, Saffran, Pumpa & Forellrom - 220

Torsdag

Fläskschnitzel, Dragonsmör, Kalvsky & Klyftpotatis - 215

Fredag

Biff Minute, Bearnaisesås, Pommes Frites & Sallad - 230

Förrätt

Jamon Mangalica - Lufttorkad Spansk Skinka från Mangalicagris - 125

Rosette de Lyon - Lufttorkad Fransk Korv - 95

Kantarelltoast - Gräddstuvade Kantareller, Portvin & Comté - 195

Tartar - Cognac, Lök, Kapris, Äggula & Levain - 175

Varmrätt

Omelett - Gruyère, Sallad, Pommes Frites & Majonnäs - 185 (med Cotto - 200)

Kallrökt Lax - Ägg Royale, Surdegbröd, 64°C Ägg & Hollandaisesås - 220

Blandad Råbiff - Cognac, Kapris, Äggula, Pommes Frites & Sallad - 235

Kalvköttbullar - Gräddsås, Potatispuré, Rårörda Lingon & Pressgurka - 225

Dessert

Ostbit - med Tillbehör - 65

Crème Caramel - 120

Affogato - Vaniljglass & Espresso - 85

Glass/Sorbet - 65

Pralin - Signerad Kalle Ljungstedt - 50/st

Lunch Menu w. 43

Tuesday

Fermented Sausage, Stewed Potato, Mustard, Cabbage & Red Beets - 185

Wednesday

Poached Haddock, Risotto, Saffron, Pumpkin & Trout Roe - 220

Thursday

Schnitzel of Pork, Tarragon Butter, Veal Gravy & Pommes Château - 215

Friday

Steak Minute, Bearnaise, French Fries & Salad - 230

Appetizer

Jamon Mangalica - Mangalica Ham from Spain - 125

Rosette de Lyon - Cured French Sausage - 95

Chanterelle Toast - Port Wine & Comté - 195

Tartar - Cognac, Onion, Capers & Levain - 175

Main Course

Omelett - Gruyère, Salad, French Fries & Mayonnaise - 185 (with Cotto Ham - 200)

Smoked Salmon - Egg Royale, Sourdough Bread, 64°C Egg & Sauce Hollandaise - 220

Mixed Tartar of Beef - Cognac, Onion, Capers, Egg Yolk, French Fries & Salad - 235

Veal Meatballs - Cream Sauce, Potato Purée, Pickled Cucumber & Lingonberries - 225

Dessert

Cheese - with Accompliments - 65

Crème Caramel - 120

Affogato - Vanilla Ice Cream with Espresso - 85

Ice Cream/Sorbet - 65

Praline - Signed Kalle Ljungstedt - 50/pic