



21st - 25th of October

TODAY'S LUNCH • 160:-

Monday - Friday kl. 11 - 15

MONDAY

Veal Tri-tip with fried potatoes, pepper sauce and butter baked point cabbage

TUESDAY

Potato pancake with fried pork and lingonberries

WEDNESDAY

Chicken Schnitzel Cordon Bleu with roasted root vegetables and red wine sauce

THURSDAY

Pea soup and pancakes with homemade jam and whipped cream

FRIDAY

Grilled Sirloin Steak with béarnaise sauce, french fries, red wine sauce and baked tomato

TIP!
Warm punsch
2cl 54:-

FISH of the week • 165:-

SEA WALLENBERG

Browned butter, green peas and potato puré -topped with hand-peeled shrimps



A LA CARTE LUNCH

SOS • 195:-

4 kinds of pickled herring, "Västerbotten" cheese, spiced cheese and boiled potatoes

TOAST SKAGEN • 175:-

Hand peeled shrimps, mayonnaise, dill, horseradish, lemon and whitefish roe

VÄSTERBOTTEN CHEESE PIE • 165:-

Herb cream and primeurs salad

CHÈVRE SALAD • 180:-

Goat cheese, beetroot, garden salad, walnuts, honey and mustard dressing

BIFF RYDBERG • 405:-

Fillet of beef with diced potatoes, onion, egg yolk and Dijon cream

STEAMED COD • 395:-

Hand-peeled shrimps, horseradish, egg, browned butter and dill potatoes

SWEDISH SMOKED SAUSAGE FROM VAGGERYD • 195:-

Beetroot, Dijon mustard and mustard from Skåne, parsley and chive creamed potatoes

KVARNEN'S MEATBALLS • 195:-

Cream sauce, cured lingonberries, pickled cucumber and potato purée

FRIED HERRING • 195:-

Cured lingonberries, dill, browned butter and potato purée

PYTT I PANNA • 195:-

Fried egg, beetroot and cornichons

REINDEER STEW • 249:-

Mushrooms, cream, whey spread, cured lingonberries and mashed potatoes