

LUNCH MENU

WEEK 20 / 2019

A GREAT START

MIMOSA

ORANGE JUICE, CAVA.....80

ONE GLASS OF CAVA

NV VILLA CONCHI, CAVA, ESP.....85

ONE GLASS OF CHAMPAGNE

NV PERRIER JOUËT, FRA.....125

ONE GLASS OF NON-ALCOHOLIC CHAMPAGNE

RICHARD JUHLIN.....85

DRINKS

ELDERFLOWER SPRITZ.....125
CAVA, ELDERFLOWER, LEMON, ELDERFLOWER
TONIC & ORANGE BITTERS

LIMONE SPRITZ.....135
LIMONCELLO, LEMON & TONIC

DB OLD FASHIONED.....145
BOURBON, SUGAR, ANGOSTURA &
ORANGE BITTERS



DAILY LUNCH 135

MONDAY

CRISPY NORTH SEA FISH

with tartare sauce, mushy green peas, capers
and deep-fried potatoes

TUESDAY

CRISPY POTATO PANNAKAKE

with fried pork belly, apples and lingonberry

WEDNESDAY

MUSTARD FRIED BALTIC HERRING

with potato purée, lingonberry, green peas
and browned butter

THURSDAY

GRILLED CHICKEN THIGH

with basil, tomato, capers and creamy polenta

FRIDAY

VEAL FRIKADELLER IN TOMATO SAUCE

with basil, green asparagus, mozzarella and gnocci

WEEKLY VEGETARIAN

WHOLE FRIED CAULIFLOWER

with a light tomato sauce, scallions, olives and green beans

SMALL COURSES / SIDES

ANCHOVY FRITTERS 75

with dill mayonnaise and pickled red onion

FRENCH FRIES 55

with bearnaise sauce

AVOCADO HALF 45/WHOLE 59

with roasted garlic and chili oil

SMALL GREEN SALAD 45

TOMATO SALAD 55

MARINATED OLIVES 45

DO YOU WANT TO KNOW EXACTLY WHATS IN
YOUR FOOD? ASK YOUR WAITER AND
WE WILL TELL YOU MORE.

STARTERS

SKAGEN MIXTURE HALF 198/WHOLE 297

with bleak roe and grilled levain bread

BLACKENED ASPARAGUS 125

with ramson mayonnais, smoked almonds
and watercress

THE KITCHEN'S CHOICE OF CHARCUTERIES 170

with marinated olives and preserved cheese

SALADS

GRILLED TUNA 229

with kimchi mayonnais, grated cabbage, spring onion,
coriander, tomato and deep fried glass noodles

FETA CHEESE SALAD 219

with grilled avocado, olives, blackened lemon, tomato,
red onion, oregano and tzatziki

MAINS

BAKED CHAR 259

with trout roe, foamy white wine gravy, sugar peas salad
with spinach and scallion vinaigrette and
crushed potatoes with butter and dill

CRISPY DEEP FRIED CHICKEN 195

with deep fried potatoes, tangy caper and
parmesan emulsion and grilled gem salad

MEATBALLS FOR THE PEOPLE 195

tonight's meatballs with potato purée, cream sauce,
preserved lingon berries and pickled cucumber

DESSERTS

ECLAIR 145

with dark chocolate cream, pistachio ice cream
and raspberry

STRAWBERRY TARTLETTE 135

with vanilla crème and meringue

CRÈME BRULÉ 98

CHOCOLATE TRUFFLE 35

KOKOSBOLL 35

BEVERAGES

SPARKLING

NV VILLA CONCHI, CAVA, ESP.....	90/485
NV VILLA CONCHI, ROSÉ CAVA, ESP.....	99/495
NV PERRIER JOUËT, FRA.....	125/650

ROSÉ

2017 M DE MINUTY, CÔTES DE PROVENCE, FRA.....	125/495
2016 LAURENT MIGUEL, CINSULT/SYRAH, PAYS D'OC, FRA.....	105/410

WHITE WINE

2015 LAURENT MIGUEL, CHARDONNAY, PAYS D'OC, FRA.....	105/410
2016 CHABLIS AOC, FRA.....	145/560
2017 STONELEIGH RIESLING, MARLBOROUGH, NZL.....	120/460
2017 VERDICCHIO, PIEVALTA, EKO, VEGAN, ITA.....	125/480

RED WINE

2016 LAURENT MIGUEL, PINOT NOIR, PAYS D'OC, FRA.....	115/450
2014 ARISTOCRATICO VALPOLICELLA/RIPASSO, ITA.....	145/580
2015 MORGAN BAY CELLARS, CABERNET SAUVIGNON, USA.....	125/480

NON-ALCOHOLIC

SODA, COCA COLA, COLA ZERO, FANTA, FANTA LEMON, SPRITE.....	38
KULLAMUST APPLE.....	38
GRAPE LEMONAD.....	35
GINGER ALE.....	35
GINGER BEER.....	35
SPARKLING WINE, RICKARD JUHLIN.....	85
NON-ALCOHOLIC WINE, RED, WHITE, ROSÉ.....	75
NON-ALCOHOLIC BEER, LAGER, IPA.....	49

BEER

MARIESTAD LAGER.....	85
MELLERUDS PILSNER, EKO.....	69
SÖDRA PALE ALE.....	85
MARIESTADS CONTINENTAL.....	62
RÅDANÅS IPA.....	79

COFFEE FROM JOHAN & NYSTRÖM

COFFEE.....	38
ESPRESSO - SINGLE/DOUBLE.....	32/38
CAFFÈ LATTE.....	48
CAPPUCCINO.....	38
TEA.....	38
EARL GRAY, ORANGE AND MINT, ROOBIOS, ELDERFLOWER AND APPLE	