



MENU WEEK 44

Price 130 SEK incl. drink, salad buffet, homemade bread & butter, coffee/tea & cake

Lunch is served Monday-Friday from 11:00-13:30.

Monday

Panko-fried pollock fillet with coconut and curry sauce, rice and marinated greens

Spaghetti carbonara topped with parmesan

Bean steak flavoured with feta cheese, roasted potatoes, root vegetables and fig vinaigrette

Tuesday

Minced fish burger with mashed potatoes, marinated vegetables and shrimp mayo

Fried chicken with roasted potatoes, cider sauce and salad of baked apple and purple cabbage

Risotto with Asian flavours served with sesame roasted pak choi

Wednesday

Herb-baked pollock fillet, spinach lasagna flavoured with hot-smoked salmon and white wine sauce

Hoisin baked pork belly with steam sun, pickled vegetables, marinated soybeans, gochujang Mayo, roasted Onions

Autumn plate with Västerbotten stuffed mushrooms, kale salad, sunflower seed puck, roasted pumpkin and pomegranate vinaigrette

Nostalgia: Semolina sausage with boiled potatoes and horseradish sauce

Thursday

Mustard-baked pollock fillet, potatoes and vegetables in tomato broth and herb aioli

Goulash soup or pea soup served with pancakes, jam and cream

Pie with mushrooms, blue cheese and kale served with pickle salad and thyme cream

Friday

Fish- and seafood soup with aioli and garlic bread

Wallenbergare with mashed potatoes, cream sauce, green peas and lingonberries

Potato and root vegetables with honey-marinated halloumi and cream cheese cream

Salad of the week – Bulgogi salad:

Minced prime rib with soy and black pepper, noodle salad, egg, lettuce, srirachamajo