



MENU WEEK 22

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

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

Monday

Fried pollock with boiled potatoes, Danish remoulade, roasted onions and lemon

Hickory marinated pork loin with roasted potatoes, sauce and bbq coleslaw

Quinoa and feta cheese steak served with raw fried potatoes, tomato sauce and olive salad

Tuesday

Bowl with coconut breaded pollock nuggets, noodle salad, pickled cucumber, lime leaf dressing

Beef stroganoff with rice and pickles

Puff pastry pie with vegetables and pecorino and salad and herb cream

Wednesday

Au gratin pollock fillet with mashed potatoes flavored with hot smoked salmon and port wine sauce

Cabbage pudding with boiled potatoes, brown sauce and lingonberries

Zucchini fritters with parmesan potatoes, summer salad and citrus cream

Nostalgia: Stuffed au gratin sausage with mashed potatoes

Thursday

Hubbens paella with seafood, mussels and vegetables served with chili aioli

Chicken thigh fillet – citrus and herb marinated served with vegetable rice and creamy tomato sauce

Parmigiana di melanzane – eggplant box with tomato and parmesan served with a salad

Friday

Fish and seafood soup with aioli and garlic bread

Asian pork schnitzel with rice, creamy red cabbage salad and sesame/gochujang mayo

Vegetarian bean chili with cocoa and bread

Salad of the week – Taco salad:

Coarsely ground prime rib, roasted corn, jalapeño, nachos, salsa, crème fraiche