



MENU WEEK 27

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 fillet with boiled potatoes, dill cream and salad

Fried pork tenderloin with fried potatoes, mushroom sauce and haricots verts

Lentil stew with fried rice and curry beans

Tuesday

Au gratin pollock fillet with boiled potatoes, jalapeño and white wine sauce and salad

Hubbens Jambalaya with chicken, chorizo and vegetables and chili aioli

Burrito filled with chipotle roasted corn & beans, pico de gallo, cheddar cream, nachos

Wednesday

Fish gratin with mashed potatoes and hollandaise

Pytt i panna with fried egg and beetroot

Warm lentil salad with honey roasted cauliflower, chèvre toast and pickled red cabbage with apple

Fried falu sausage with stewed white cabbage and boiled potatoes

Thursday

Cheddar gratin pollock fillet with boiled potatoes, steamed greens and chive cream

Patties stuffed with mozzarella and sun-dried tomatoes, roasted new potatoes and root vegetables and herb cream

Sage-fried gnocchi served with beetroot and braised fresh cabbage

Friday

Fish and seafood soup with aioli and garlic bread

Rydberg beef tenderloin served with sky, egg yolk and horseradish cream

Halloumi and vegetable skewers with roasted new potatoes, salad and chickpea cream

Salad of the week - Tuna salad:

Spicy-sautéed tuna, salad, glass noodles, mango, egg, chili mayo