



MENU WEEK 35

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, apple and cream cheese cream, chili roasted cauliflower and lemon

Boeuf bourguignon – high rib stew with smoked pork, spring onions and mushrooms with boiled potatoes

Chickpea steaks with parmesan roasted potatoes, cream cheese cream and raw marinated zucchini

Tuesday

Fish gratin with mashed potatoes and Elisabeth sauce

Pasta salsiccia – creamy sauce with minced salsiccia and vegetables

Zucchini plates with roasted potatoes, green pea cream and salad

Wednesday

Fried pollock fillet with boiled potatoes, dill cream flavoured with browned butter and marinated vegetables

Meatballs with mashed potatoes, cream sauce and lingonberries

Pie with broccoli and Västerbotten cheese with lukewarm beetroot, herb quark and radish salad

Nostalgia: Sausage stroganoff with rice

Thursday

Dill baked pollock fillet with beetroot, cabbage and potatoes in broth topped with mushroom mayo

BBQ-gratinated pork knuckle with bearnaise, wedge potatoes and roasted greens

Vegetarian pizza topped with mozzarella and roasted vegetable salad

Friday

Fish and seafood soup with aioli and garlic bread

Breaded chicken steaks on sourdough bread with pickled greens, roasted rice, ginger mayo and fries

Noodle and vegetable wok with red curry sauce

Salad of the week - Caesar salad:

Fried chicken thigh fillet, bacon, Italian hard cheese, croutons, lettuce, dressing