



MENU WEEK 42

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

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

Monday

Pan-fried pollock fillet with vegetable rice and curry sauce

Tagliatelle with chicken and vegetables in sun-dried tomato sauce

Lentil and mushroom patties with herb risotto and red wine sauce

Tuesday

Gratinated pollock fillet with sage-fried gnocchi, Italian hard cheese, and citrus butter

Chopped Swiss-style beef patty with fried potatoes, roasted bell pepper sauce, and broccoli

Japanese-style potato pancakes with mustard-pickled red cabbage, soybeans, crispy onions and soy mayo

Wednesday

Pollock nuggets with stir-fried noodles and red curry sauce

Bratwurst and crispy roast pork with sauerkraut, mashed potatoes, and beer gravy

Curry stew with halloumi, vegetables, coconut milk, and rice

Nostalgia: Stuffed Falukorv sausage with mashed potatoes

Thursday

Feta-crusted pollock fillet with roasted root vegetables and tomato sauce

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

Beetroot and carrot patties served with herbed potatoes, Parmesan aioli, and mixed greens

Friday

Fish and seafood soup with Asian flavors cherry pie for dessert

Cheeseburger with pickled cucumber and onion, chili mayo, and french fries

Pasta with confit tomatoes from "The Farmer in the Forest"

Salad of the Week – Taco Salad:

Coarsely ground chuck beef, roasted corn, jalapeño, nachos, salsa, crème fraîche