MENU WEEK 48

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 dill cream, boiled potatoes, mixed greens, and lemon

Chili con carne with cornbread, topped with crème fraîche

Pasta with pesto and grilled vegetables

Tuesday

Herb-baked pollock fillet with a chive-butter sauce and crushed-vegetable potatoes

Slow-roasted pork collar with an apple-cream sauce and root vegetable hash

Green pea patties with cauliflower rice, browned caper butter, and beetroots

Wednesday

Pan-fried Baltic herring with mashed potatoes, browned butter, and lingonberries

Lasagna with tomato and cabbage salad

Vegetable-filled enchiladas served with a cilantro-jalapeño salsa and mixed greens

Nostalgia dish: Boiled beef with horseradish sauce and boiled potatoes

Thursday

Cheese-topped pollock fillet with pan-fried gnocchi, browned citrus butter, and tomato salad

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

Spinach and feta cheese pie, served with mixed greens and a cream cheese spread

Friday

Fish and shellfish soup with Southern French flavors, served with rouille; strawberry pie for dessert

"Hubben" cheeseburger with chili aioli, pickled greens, and French fries

Halloumi and vegetable skewers with pan-fried potatoes and a roasted parsnip-yogurt cream

Salad of the week – Caesar salad:

Pan-fried chicken thigh fillet, bacon, Italian hard cheese, croutons, lettuce, and dressing