
LUNCHMENY V. 5

Förrätter

Majsbröd <i>Med Saltat Smör</i>	20:-
Salchichón Iberico <i>Lufttorkad Spansk Korv</i>	85:-
Le Noir De Bigorre <i>Skinka Från Franska Pyrenéerna Lagrad 36 Månader</i>	175:-
Cecina De Wagyu <i>Lufttorkad Wagyu Från Spanien</i>	195:-
Löjrom från Vänern <i>Tartlet På Dinkel, Gruyère, Lök & Brynt Smör</i>	275:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot & Kapris</i>	175:-
Pumpasoppa <i>Kryddrostade Frön & Olivolja</i>	90:-

Varmrätter

Omelette <i>Gruyère, Hollandaise, Sallad & Pommes Frites</i>	165:-
Grillad Spetskål <i>Grönkål, Svampbuljong, Picklade Lingon & Brynt Smör</i>	170:-
Socca <i>Grillad Paprika, Tomater, Manchego & Oliver</i>	185:-
Halstrad Lax <i>Gulbeta, Brynt Smörhollandaise & Pepparrot</i>	205:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot, Kapris. Serveras med Pommes & Sallad</i>	215:-
Confiterat Anklår <i>Pnylinser, Morot & Gremolata</i>	185:-

Dessert

Bakat Äpple <i>Mazarinkaka & Äppelsorbet</i> 90:-
Glass & Sorbet <i>Fråga Din Servis Om Veckans Smaker</i> 45:-
Pralin <i>Signerad Kalle Jungstedt</i> 45:-/st

2-RÄTTERS

Socca <i>Grillad Paprika, Tomater, Manchego & Oliver</i>
Bakat äpple <i>Mazarinkaka & Äppelsorbet</i> 240:-/pp

3-RÄTTERS

Pumpasoppa <i>Kryddrostade Frön & Olivolja</i>
Halstrad Lax <i>Gulbeta, Brynt Smörhollandaise & Pepparrot</i>
Bakat äpple <i>Mazarinkaka & Äppelsorbet</i> 370:- /pp

LUNCHMENY V. 5

Starters

Cornbread <i>With Salted Butter</i>	20:-
Salchichón Iberico <i>Cured Spanish Sausage</i>	85:-
Le Noir De Bigorre <i>Dry Aged Ham From French Pyrenees Aged for 36 Months</i>	175:-
Cecina De Wagyu <i>Cured Angus From Spain</i>	195:-
Bleak Roe from Lake Vänern <i>Tartlet Of Dinkel, Gruyère, Onion & Browned Butter</i>	275:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish & Capers</i>	175:-
Carrot Soup <i>Spiced Roasted Seeds & Olive Oil</i>	90:-

Mains

Omelette <i>Gruyère, Hollandaise, Salad & French Fries</i>	165:-
Grilled Cabbage <i>Kale, Mushroom Broth, Pickled Lingonberries & Browned Butter</i>	170:-
Socca <i>Grilled Peppers, Tomatoes, Manchego & Olives</i>	175:-
Seared Salom <i>Beetroot, Browned Butter Hollandaise & Horseradish</i>	205:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish, Capers. Served with French Fries & Salad</i>	215:-
Confited Duck Leg <i>Puy lentils, carrot & gremolata</i>	185:-

Dessert

Baked Apple

Mazarin Cake & Apple Sorbet

90:-

Ice Cream & Sorbet

Ask your Waiter About The Flavors Of The Week

45:-

Praline

Signed by Kalle Jungstedt

45:-/pc

2-COURSE

Socca *Grilled Peppers, Tomatoes, Manchego & Olives*

Baked Apple *Mazarin Cake & Apple Sorbet*

240:-/pp

3-COURSE

Carrot Soup *Spiced Roasted Seeds & Olive Oil*

Seared Salom *Beetroot, Browned Butter Hollandaise & Horseradish*

Baked Apple *Mazarin Cake & Apple Sorbet*

370:- /pp