

LUNCHMENY V.19

- Majsbröd - *Serveras med Saltat Smör* - 30
Salchichón Iberico - *Lufttorkad Spansk Korv* - 90
Gougères - *Västerbottensost, Rökät Lönnsirap & Chili* - 110
Ank- & Kycklinglever - *Parfait, Vinägerkokta Päron & Grillat Surdegsbröd* - 185
Kalixlöjrom - *Tartlet På Dinkel, Sveciakräm, Lökmousse & Brynt Smör* - 310
Råbiff J&J - *Libbsticka, Gravad Äggula, Riven Pepparrot & Friterad Kapris* - 195

DAGENS VARMRÄTT

Tisdag

- Grillspett - *Iberico Pluma, Karré, Paprika, Friterad Potatis, Mojo Rojo & Hjärtsallad* - 180

Onsdag

- Fritto Misto - *Friterat från Havet, Cruditéer, Aioli & Citron* - 180

Torsdag

- 1/2 Grillad Vårkyckling - *Parmesanpotatis, Rostad Vitlöksmajonnäs, Sallad & Syrad Silverlök* - 180

Fredagslyx

- Förrättssallad - *Valnötter & Honungsvinägrett*

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- Entrecôte - *Café de Paris & Pommes Frites* - 230

A LA CARTE

- Panzanella - *Buffelmozzarella, Tomat, Focaccia, Rödlök, Gurka & Basilika* - 205
Omelett - *Naturell Sallad, Majonnäs & Pommes Frites* - 165 / *Med Comté* - 195
Ravioli - *Ricotta, Grön Sparris, Ramslök & Citron* - 195
Inkokt Regnbågslax - *Vitsparris, Dillmajonnäs, Vattenkrasse & Rädisa* - 245
Confiterad Pärlhöna - *Spritärta, Mangold, Skysås & Morotskräm* - 240

OST & DESSERT

- Ost - *Serveras med Kvittenmarmelad & Knäckebröd* - 95/bit
Coupe Copine - *Vaniljglass, Romkaramellsås & Havssalt* - 105
Glass - *Siciliansk Pistage & Havssalt* - 90
Praliner - *Ett Urval av Olika Smaker, Signerat Karl Jungstedt* - 55/st

LUNCHMENU W.18

- Cornbread - *Served with Salted Butter*- 30
Salchichón Iberico - *Cured Spanish Sausage* - 90
Gougères - *Västerbottens Cheese, Smoked, Maple Syrup & Chili* - 110
Duck- & Chicken Liver - *Parfait, Vinegar Cooked Pears & Grilled Sourdough*- 185
Bleak Roe from Kalix - *Tartlet Of Dinkel, Svecia Cream, Onion Mousse & Browned Butter*- 310
Beef Tartar J&J - *Lovage, Cured Egg Yolk, Horseradish & Deep Fried Capers* - 195

TODAYS SPECIAL

Tuesday

Grilled Skewers - *Iberico Pluma, Loin, Peppers, Fried Potatoes, Mojo Rojo & Heart Salad* 180

Wednesday

Fritto Misto - *Fried from the Sea, Crudités, Aioli & Lemon* 180

Thursday

1/2 Grilled Chicken- *Parmesan Potatoes, Garlic Mayonnaise, Salad & Pickled Silver Onions* 180

Friday Feast

Starter Salad w. Walnuts & Honey Vinaigrette

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Entrecôte, Café de Paris & French Fries

A LA CARTE

- Panzanella - *Buffalo Mozzarella, Tomato, Focaccia, Red Onion, Cucumber & Basil*- 205
Omelette - *Salad, Mayonnaise & French Fries* - 165 / *W. Comté* - 195
Ravioli - *Ricotta, Green Asparagus, Ramson & Lemon* - 195
Cold Poached Rainbow Trout - *White Asparagus, Dill Mayonnaise, Watercress & Radish* - 245
Confited Guineafowl - *Garden Peas, Mangold, Jus & Carrot Puré* - 240

CHEESE & DESSERTS

- Cheese - *Served with Quince Marmalade & Hard Bread* - 95/pc
Coupe Copine - *Vanilla Ice Cream, Rhum Caramell & Sea Salt* - 105
Ice Cream - *Pistachios from Sicily & Sea Salt* - 90
Pralines - *A Selection of Different Flavours, Signed Karl Jungstedt* - 55/pc