
LUNCHMENY V. 4

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:-
Morotssoppa <i>Ingefära, Yoghurt & Koriander</i>	95:-

Varmrätter

Omelette <i>Gruyère, Hollandaise, Sallad & Pommes Frites</i>	165:-
Grillad Spetskål <i>Grönkål, Kålbuljong, Picklade Lingon & Brynt Smör</i>	170:-
Tomatrisotto <i>Ricotta, Sardeller, Kronärtskoeka & Stekt Bröd</i>	175:-
Friterad Piggvarsslag <i>Grillad Focaccia, Valnötsromesco, Piparras & Aioli</i>	185:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot, Kapris. Serveras med Pommes & Sallad</i>	215:-
Grillat Fläskrack <i>Olivsky, Gremolata, Pimientos de Padron & Potatispurée</i>	205:-

Dessert

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

2-RÄTTERS

Tomatrisotto <i>Ricotta, Sardeller, Kronärtskoeka & Stekt Bröd</i>
Vaniljparfait <i>Mazarinkaka & Bakat Äpple</i> 240:-/pp
3-RÄTTERS
Morotssoppa <i>Ingefära, Yoghurt & Koriander</i>
Friterad Piggvarsslag <i>Grillad Focaccia, Valnötsromesco, Piparras & Aioli</i>
Vaniljparfait <i>Mazarinkaka & Bakat Äpple</i> 370:- /pp

LUNCHMENY V. 4

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>Ginger, Yoghurt & Cilantro</i>	95:-

Mains

Omelette <i>Gruyère, Hollandaise, Salad & French Fries</i>	165:-
Grilled Cabbage <i>Kale, Cabbage Broth, Pickled Lingonberries & Browned Butter</i>	170:-
Tomato Risotto <i>Ricotta, Sardelle, Artichoke & Fried Bread</i>	175:-
Deep-Fried Turbot <i>Grilled Focaccia, Walnut Romesco, Piparras & Aioli</i>	185:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish, Capers. Served with French Fries & Salad</i>	215:-
Grilled Pork Rack <i>Olives, Gremolata, Pimientos de Padron & Potato Purée</i>	205:-

Dessert

Vanilla Parfait <i>Mazarin Cake & Baked Apple</i>	90:-
Ice Cream & Sorbet <i>Ask your Waiter About The Flavors Of The Week</i>	45:-
Praline <i>Signed by Kalle Jungstedt</i>	45:-/pc

2-COURSE

Tomato Risotto <i>Ricotta, Sardelle, Artichoke & Fried Bread</i>
Vanilla Parfait <i>Mazarin Cake & Baked Apple</i>
240:-/pp

3-COURSE

Carrot Soup <i>Ginger, Yoghurt & Cilantro</i>
Deep-Fried Turbot <i>Grilled Focaccia, Walnut Romesco, Piparras & Aioli</i>
Vanilla Parfait <i>Mazarin Cake & Baked Apple</i>
370:- /pp