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## LUNCHMENY V. 20

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### Förrätter

Majsbröd, Saltat Smör	20:-
Gougères, Västerbottenost & Forellrom	95:-
Ank- & Kycklinglever, Parfait, Vinägerkokta Päron & Surdegsbröd	140:-
Löjrom Från Bottenviken, Tartlet På Dinkel, Gruyère, Lök & Brynt Smör	245:-
Råbiff J&J, Libbsticka, Gravad Äggula, Pepparrot & Kapris	175:-

### Varmrätter

Kikärtspannkaka, Hummus, Kryddrostad Blomkål, Sultanrussin, Marconamandlar & Koriander	165:-
Omelette, Karamelliserad Lök, Rostade Cocktailtomater, Gruyère. Serveras med Sallad & Majonäs	175:-
Råbiff J&J, Libbsticka, Gravad Äggula, Pepparrot, Kapris. Serveras med Pommes & Sallad	205:-
Lättrökt Bakad Regnbåge, Vit & Grön Sparris, Kokt Potatis, Gemsallad & Hollandaisesås	210:-

### Dagens Lunch

#### Tisdag

Sydfransk Fiskgryta, Saffran, Fänkål, Zucchini, Aioli & Kokt Potatis	145:-
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#### Onsdag

Stekt Kycklinglårfile, Kumminrostad Morot, Getfärskost & Fänkålsallad	145:-
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#### Torsdag

Oxbringa, Sötpotatis, Majjsalsa, BBQ-sås, Picklad Blekselleri & Krispsallad	145:-
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#### Fredag

Schnitzel, Tjeckisk Potatissallad, Vitvinskokt Spetskål, Örtsmör & Picklad Lök	165:-
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### Dessert

Rabarberkompott med Havreflarn & Vaniljglass	95:-
Pralin Signed By Kalle Jungstedt	45:-/st

### WHITE & ROSE

15cl

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2020 Domaine. Houchart, Côtes de Provence	160:-
2021 Domaine Arnaud Lambert, Clos De Midi	160:-
2021 Arndorfer, Grüner Veltliner, Kamptal	135:-
2020 Wiengut Knauss, Riesling	130:-
2020 Domaine André Bonhomme, Bourgogne	175:-
2019 Marcel Deiss, Complantation, Alsace	175:-

### RED

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2019 Adegas Sainas Castro das Sainas	170:-
2018 Nuiton-Beunoy, Hautes Côtes De Nuits	180:-
2019 François de Nicolay, "Les Beaux Jours.	155:-
2020 Les Déplaudes, Le Vent se Lève	175:-
2018 Hartenberg, Cabernet Sauvignon	145:-

### BEER

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Carlsberg Hof	4,2%	40 cl	86:-
NCB Kellerbier	5,9%	40 cl	96:-
NCB J.A.C.K IPA	4,5%	40 cl	99:-

### ALCOHOL FREE

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Carlsberg Alcohol Free	0,5%	33 cl	55:-
Brooklyn Special Effects	0,4%	33 cl	59:-
Richard Juhlin Blanc de Blancs		20 cl	95:-
Pomologik, Hopple, Humlad Äppelcider		25 cl	75:-
Färna Odlingar Svartvinbär		33 cl	65:-
Coca Cola, Coca Cola Zero, Fanta		33 cl	45:-
Bubbelvatten		75 cl	35:-

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## LUNCHMENY V. 20

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### Servings

<b>Cornbread</b> , <i>With Salted Butter</i>	20:-
<b>Gougères</b> , <i>Västerbotten Cheese &amp; Trout Roe</i>	95:-
<b>Duck- &amp; Chicken Liver</b> , <i>Parfait, Vinegar Pickled Pears &amp; Sourdough Bread</i>	140:-
<b>Bleak Roe From Bay Of Bothnian</b> , <i>Tartlet Of Dinkel, Gruyère, Onion &amp; Browned Butter</i>	245:-
<b>Beef Tartar J&amp;J</b> , <i>Lovage, Cured Egg Yolk, Horseradish &amp; Capers</i>	175:-

### Mains

<b>Socca</b> , <i>Hummus, Roasted Cauliflower, Sultan Raisin, Marcona Almonds &amp; Cilantro</i>	165:-
<b>Omelette</b> , <i>Caramelized Onions, Roasted Cocktail Tomatoes, Gruyère. Served with Salad &amp; Mayonnaise</i>	155:-
<b>Beef Tartar J&amp;J</b> , <i>Lovage, Cured Egg Yolk, Horseradish &amp; Capers. Served with French Fries &amp; Salad</i>	205:-
<b>Lightly Smoked Rainbow Trout</b> , <i>White &amp; Green Asparagus, Potatoes, Hollandaise Sauce &amp; Dill</i>	210:-

### Todays Special

<b><u>Tuesday</u></b>	
<b>Southern French Fish Casserole</b> , <i>Saffron, Fennel, Zucchini, Aioli &amp; Potatoes</i>	145:-
<b><u>Wednesday</u></b>	
<b>Fried Chicken Thigh Fillet</b> <i>Cumin Roasted Carrot, Goat Cheese &amp; Fennel Salad</i>	145:-
<b><u>Thursday</u></b>	
<b>Brisket</b> , <i>Sweet Potatoes, Corn Salsa, BBQ-Sauce, Pickled Celery &amp; Crisp Salad</i>	145:-
<b><u>Friday</u></b>	
<b>Schnitzel</b> , <i>Czech Potato Salad, Cabbage, Herbal Butter &amp; Pickled Onions</i>	165:-

### Desserts

<b>Rhubarb Compote</b> <i>with Oatmeal &amp; Vanilla Ice Cream</i>	95:-
<b>Praline</b> , <i>Signed By Kalle Jungstedt</i>	45:-/pc

### **WHITE & ROSE**

*15cl*

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Coca Cola, Coca Cola Zero, Fanta		33 cl	45:-
Sparkling Water		75 cl	35:-

*Please Inform The Staff About Any Dietary Restrictions Or Allergies*