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## LUNCHMENY V. 12

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### Förrätter

<b>Majsbröd</b> <i>Med Saltat Smör</i>	20:-
<b>Salchichón Iberico</b> <i>Lufttorkad Spansk Korv</i>	85:-
<b>Le Noir De Bigorre</b> <i>Skinka Från Franska Pyrenéerna Lagrad 36 Månader</i>	175:-
<b>Cecina De Wagyu</b> <i>Lufttorkad Wagyu Från Spanien</i>	195:-
<b>Löjrom från Vänern</b> <i>Tartlet På Dinkel, Gruyère, Lök &amp; Brynt Smör</i>	275:-
<b>Råbiff J&amp;J</b> <i>Libbsticka, Gravad Äggula, Pepparrot &amp; Kapris</i>	175:-
<b>Ank &amp; Kycklinglever</b> <i>Parfait, Vinärgerkokta Päron &amp; Surdegsbröd</i>	150:-

### Varmrätter

<b>Omelette</b> <i>Gruyère, Hollandaise, Sallad &amp; Pommes Frites</i>	165:-
<b>Socca</b> <i>Caponata, Fetaost, Pinjenötter &amp; Vild Oregano</i>	175:-
<b>Tomatrisotto</b> <i>Saffran, Kronärtskocka, Sardeller &amp; Ricotta Salata</i>	190:-
<b>Bouillabaisse</b> <i>Torsk, Fänkål, Aioli &amp; Kokt Potatis</i>	205:-
<b>Råbiff J&amp;J</b> <i>Libbsticka, Gravad Äggula, Pepparrot, Kapris. Serveras med Pommes &amp; Sallad</i>	225:-
<b>Confiterat Anklår</b> <i>Cocoböner, Gruyère, Soltorkad Tomat &amp; Grönsallad</i>	215:-

### Dessert

#### Choklad

*Brynt smör, Hjortron, Puffat Ris, & Gräddglass*

125:-

#### Glass & Sorbet

*Fråga Din Servis Om Veckans Smaker*

45:-

#### Pralin

*Signerad Kalle Jungstedt*

45:-/st

### 3-RÄTTERS

**Löjrom från Vänern** *Tartlet På Dinkel, Gruyère, Lök & Brynt smör*

**Bouillabaisse** *Torsk, Fänkål, Aioli & Kokt Potatis Eller*

**Confiterat Anklår** *Cocoböner, Gruyère, Soltorkad Tomat & Grönsallad*

**Choklad** *Brynt smör, Hjortron, Puffat Ris, & Gräddglass*

495:- / pp

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## LUNCHMENY V. 12

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### Starters

<b>Cornbread</b> <i>With Salted Butter</i>	20:-
<b>Salchichón Iberico</b> <i>Cured Spanish Sausage</i>	85:-
<b>Le Noir De Bigorre</b> <i>Dry Aged Ham From French Pyrenees Aged for 36 Months</i>	175:-
<b>Cecina De Wagyu</b> <i>Cured Angus From Spain</i>	195:-
<b>Bleak Roe from Lake Vänern</b> <i>Tartlet Of Dinkel, Gruyère, Onion &amp; Browned Butter</i>	275:-
<b>Beef Tartar J&amp;J</b> <i>Lovage, Cured Egg Yolk, Horseradish &amp; Capers</i>	175:-
<b>Duck &amp; Chicken liver</b> <i>Parfait, Vinegar Pickled Pears &amp; Sourdough Bread</i>	150:-

### Mains

<b>Omelette</b> <i>Gruyère, Hollandaise, Salad &amp; French Fries</i>	165:-
<b>Socca</b> <i>Caponata, Feta Cheese, Pine Nuts &amp; Wild Oregano</i>	175:-
<b>Tomato Risotto</b> <i>Saffron, Artichoke, Sardelles &amp; Ricotta Salata</i>	190:-
<b>Bouillabaisse</b> <i>Cod, Fennel, Aioli &amp; Boiled Potatoes</i>	205:-
<b>Beef Tartar J&amp;J</b> <i>Lovage, Cured Egg Yolk, Horseradish, Capers. Served with French Fries &amp; Salad</i>	225:-
<b>Confit Duck Leg</b> <i>Coco Beans, Gruyère, Sun-dried Tomato &amp; Green Salad</i>	215:-

### Dessert

#### Chocolate

*Browned Butter, Cloudberry, Puffed Rice & Ice Cream*

125:-

#### Ice Cream & Sorbet

*Ask your Waiter About The Flavors Of The Week*

45:-

#### Praline

*Signed by Kalle Jungstedt*

45:-/pc

### 3-COURSE

**Bleak Roe from Lake Vänern** *Tartlet Of Dinkel, Gruyère, Onion & Browned Butter*

**Bouillabaisse** *Cod, Fennel, Aioli & Boiled Potatoes*  
Or

**Confit Duck Leg** *Coco Beans, Gruyère, Sun-dried Tomato & Green Salad*

**Chocolate** *Browned Butter, Cloudberry, Puffed Rice & Ice Cream*

495:- /pp