
LUNCHMENY V. 38

Förrätter

Majsbröd <i>Saltat Smör</i>	20:-
Petit Choux <i>Forellrom, Västerbottenost & Lemon</i>	110:-
Ank- & Kycklinglever <i>Parfait, Vinägerkokta Päron & Surdegsbröd</i>	140:-
Löjrom Från Bottenviken <i>Tartlet På Dinkel, Gruyère, Lök & Brynt Smör</i>	245:-
Råbiff J&J <i>Libbsticka, Gravad Äggula, Pepparrot & Kapris</i>	175:-

Varmrätter

Omelette <i>Gruyère, Hollandaise, Sallad & Pommes Frites</i>	165:-
Svamprisotto <i>Ostronskivling, Kantareller, Burrata & Dragon</i>	180:-
Grillad Lammspett <i>Socca, Ratatouille, Yoghurt & Fetaost</i>	210:-

Veckans Rätter

Bakad Rotselleri <i>Kronärtskockskräm, Rotselleri Buljong & Lingon</i>	185:-
Friterat Piggvarsslag <i>Grillad Focaccia, Dansk Remoulade & Citron</i>	160:-
Kalvragu <i>Potatispuré, Märgben, Gremolata, Syltlök & Stekt Bröd</i>	205:-

Dessert

Vaniljglass <i>Marängar & Kolasås</i>	65:-
Glass & Sorbet <i>Fråga Din Servis Om Veckans Smaker</i>	45:-
Pralin <i>Signerad Kalle Jungstedt</i>	45:-/st

WHITE & ROSE

15cl

2021 Domaine. Houchart, Côtes de Provence	145:-
2021 Dom. Hippolyte Reverdy, Sancerre Loire	185:-
2021 Arndorfer, Grüner Veltliner, Kamptal	115:-
2020 Georg Breuer, Estate Lorch Rheingau	150:-
2019 Jérôme Arnoux, "Initial" Chardonnay Jura	165:-

RED

2020 Nuiton-Beaunoy, Pinot Noir, Bourgogne	170:-
2019 François de Nicolay, "Les Beaux Jours"	155:-
2019 Paul Jaboulet Aîné, Crozes-Hermitage	165:-
2018 Hartenberg, Cabernet Sauvignon	155:-
2020 Scarzello, Langhe Nebbiolo	175:-

BEER

Carlsberg Hof	4,2%	35cl	75:-
NCB Kellerbier	5,9%	35 cl	90:-
NCB J.A.C.K IPA	4,5%	35 cl	90:-

ALCOHOL FREE

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 Ingrid Marie Äppelmust		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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Servings

Cornbread <i>With Salted Butter</i>	20:-
Petit Choux <i>Trout Roe, Västerbotten Cheese & Lemon</i>	110:-
Duck- & Chicken Liver Parfait , <i>Vinegar Pickled Pears & Sourdough Bread</i>	140:-
Bleak Roe From Bay Of Bothnian <i>Tartlet Of Dinkel, Gruyère, Onion & Browned Butter</i>	245:-
Beef Tartar J&J <i>Lovage, Cured Egg Yolk, Horseradish & Capers</i>	175:-

Mains

Omelette <i>Gruyère, Hollandaise, Salad & French Fries</i>	165:-
Mushroom Risotto <i>Oyster Slicing Chanterelles, Burrata & Dragon</i>	180:-
Grilled Lamb Skewer <i>Socca, Ratatouille, Yogurt & Feta Cheese</i>	210:-

Weekly Special

Baked Celeriac <i>Artichoke Cream, Celeriac Broth & Lingonberry</i>	185:-
Deep-Fried Turbot Fillet <i>Grilled Focaccia, Danish Remoulade & Lemon</i>	160:-
Veal Ragù <i>Potatoes Purée, Bone Marrow, Gremolata, Pickled Onions & Fried Bread</i>	205:-

Desserts

Vanilla Ice Cream <i>Meringue & Caramel Sauce</i>	65:-
Ice cream & Sorbet <i>Ask your Waiter About The Flavors Of The Week</i>	45:-
Praline <i>Signed By Kalle Jungstedt</i>	45:-/pc

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Sparkling Water		75 cl	35:-