

# LUNCH

## today's special

165:-

*limited number*

monday

crispy chicken

creamy potato salad | crispy onion

tuesday

oven baked haddock

apple | celery | walnuts

wednesday

whole roasted farm pig

beetroots | chard | horseradish

thursday

italian meatloaf

parmesan | capers | tomato

friday

short ribs bbq

turnip slaw | roasted potato

if you have any food allergies,  
please inform us



## menu

green asparagus 225:-

panisse | spinach | romesco sauce

caesar salad 195:-

grilled chicken | parmesan | crutons

salmon sashimi 275:-

soy beans | mango | cashew | avocado

coriander | sesame | ponzu

cured salmon 225:-

dill creamed potato | mustard sauce | lemon

rainbow trout 265:-

white asparagus | cream sauce | trout roe

rôtisserie chicken 265:-

dijonnaise | green salad | french fries

steak tartar parisienne 255:-

dijonnaise | green salad | french fries

meatballs 225:-

cream sauce | lingonberry | cucumber

## selection of drinks

pol cohcet champagne 165:-

eberbach riesling 160:-

brancaia chianti classico 160:-

brooklyn lager 84:-

## non alcoholic

richard juhlin sparkling 75:-

tosterup non alc. cider 75:-

törst lemonade 65:-

carlsberg non alcoholic beer 56:-

sparkling water 45:-

for more beverage choices, see our wine list