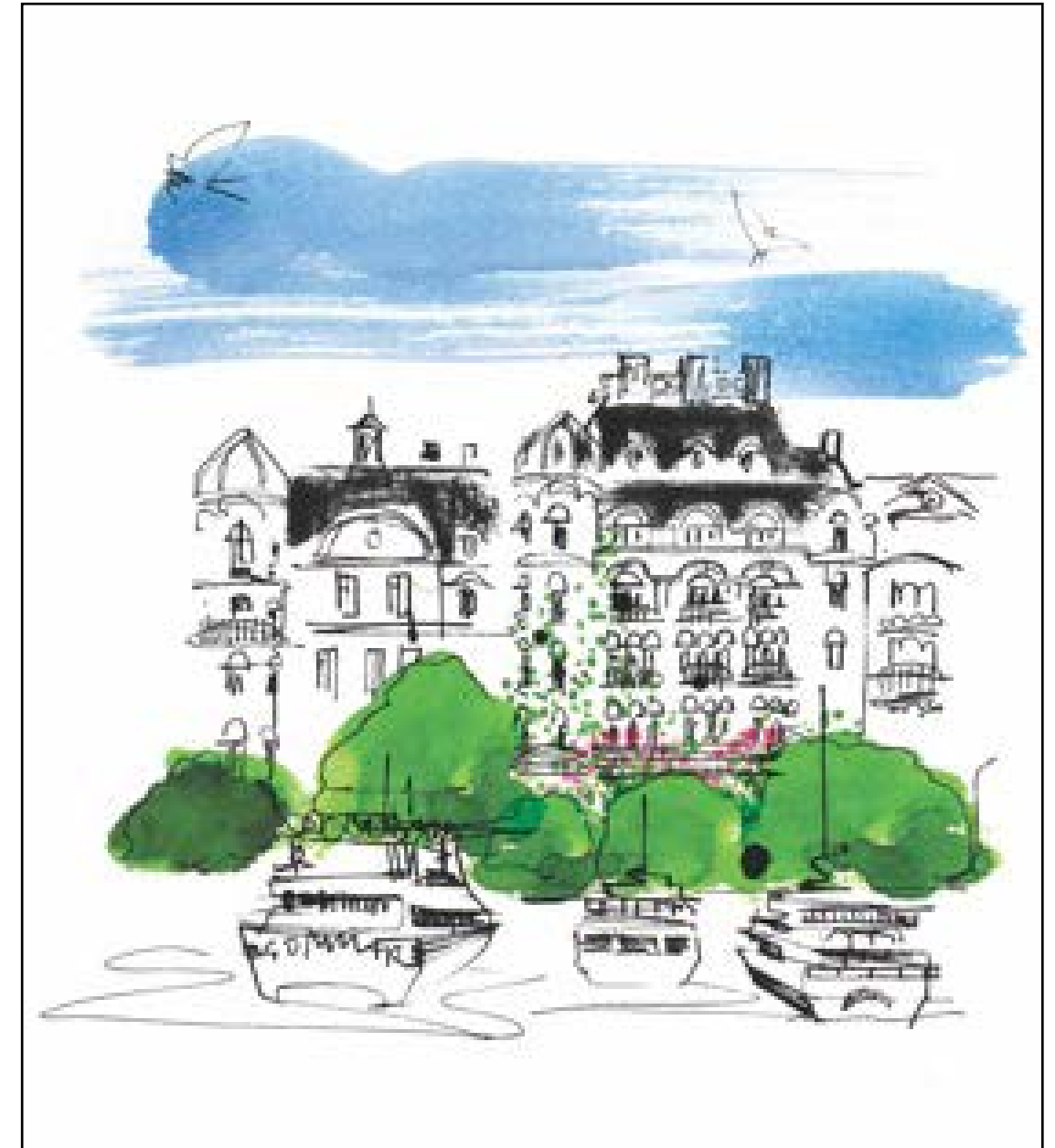




THE LUNCH

2

Champagne / Cava	
NV Pol Roger, Brut Reserve	195/1145
NV Bella Mistala, Brut Prestige, Cava, Spain	145/750

White wine	
2022 Domaine des Grandes Perrières, Sancerre, France	165/760
2023 Weingut Leitz, Riesling Trocken, Martinsthal, Rheingau,, Germany	165/750
2022 William Fèvre, Domaine Chablis, Chablis, France	180/850

Red wine	
2023 Mont-Redon, Côtes du Rhône Re’serve Rouge, Rhone, France	150/680
2022 Buissonnier, Mercurey, Grand Vin de Bourgogne, France	185/880
2020 Francis Ford Coppola, Cabernet Sauvignon, Paso Robles, USA	190/875

Non alcoholic	
Oddbird, Sparkling Wine, Blanc de Blancs	105
Melleruds Lager	65
Golden Cider Company, Apple Cider	62

Lunch week 24	
Served between 11.30 - 14.30	235

Monday, Tuesday, Wednesday

Fish Wallenberg burger
Pea salad, pickled lemon, new potatoes. Allergens: Fish, egg, gluten, lactose

Herb-marinated pluma
Green asparagus, roasted pepper sauce. Allergens: Almonds

Asparagus risotto
Sautéed green asparagus. Allergens: Lactose

Thursday, Friday

Poached salmon
Warm spring vegetables, dill mayonnaise. Allergens: Fish, eggs, mustard

Roast beef
Béarnaise sauce, tomato salad, French fries. Allergens: Eggs, lactose

Asparagus risotto
Sautéed green asparagus. Allergens: Lactose

Starters	
Oyster Fine de Claire Serves with mignonette, lemon	45
Toast Skagen Bleak roe, lemon, dill	255/350
Steak Tartar Freshly ground Swedish sirloin, wild garlic, cucumber, marinated lemon, feta cheese	210/320

Main courses	
Goat cheese salad Gratinated goat cheese, beetroot, capers, figs, walnuts, croutons, vinigarette	325
Prawn salad Egg, avacado, nobis dressing	325
Omelette Spinach, cold smoked salmon, västerbotten cheese	220
Perch meuniere Lightly stewed spinach, horseradish, new potatoes	360
Poached cod Shrimps, boiled egg, horseradish, browned butter	410
Swedish meatballs Potato purée, cream sauce, pickled cucumber, lingon berries	285
Diplomat burger Cheddar cheese, bacon, dijonnaise, onion, cucumber, french fries <i>Vegetarian option with grilled Swedish cheese</i>	295
Steak “Ryberg” Beef fillet, beer-cooked onions, fried potatoes, mustard cream, egg yolk	425

Dessert	
Crème brûlée	115
Coupe ice cream or sorbet Flavor of the day	55
Macaron Flavor of the day	55
Truffle Flavor of the day	55

We are a cashless restaurant
Please let us know if you have any food allergies or special dietary needs