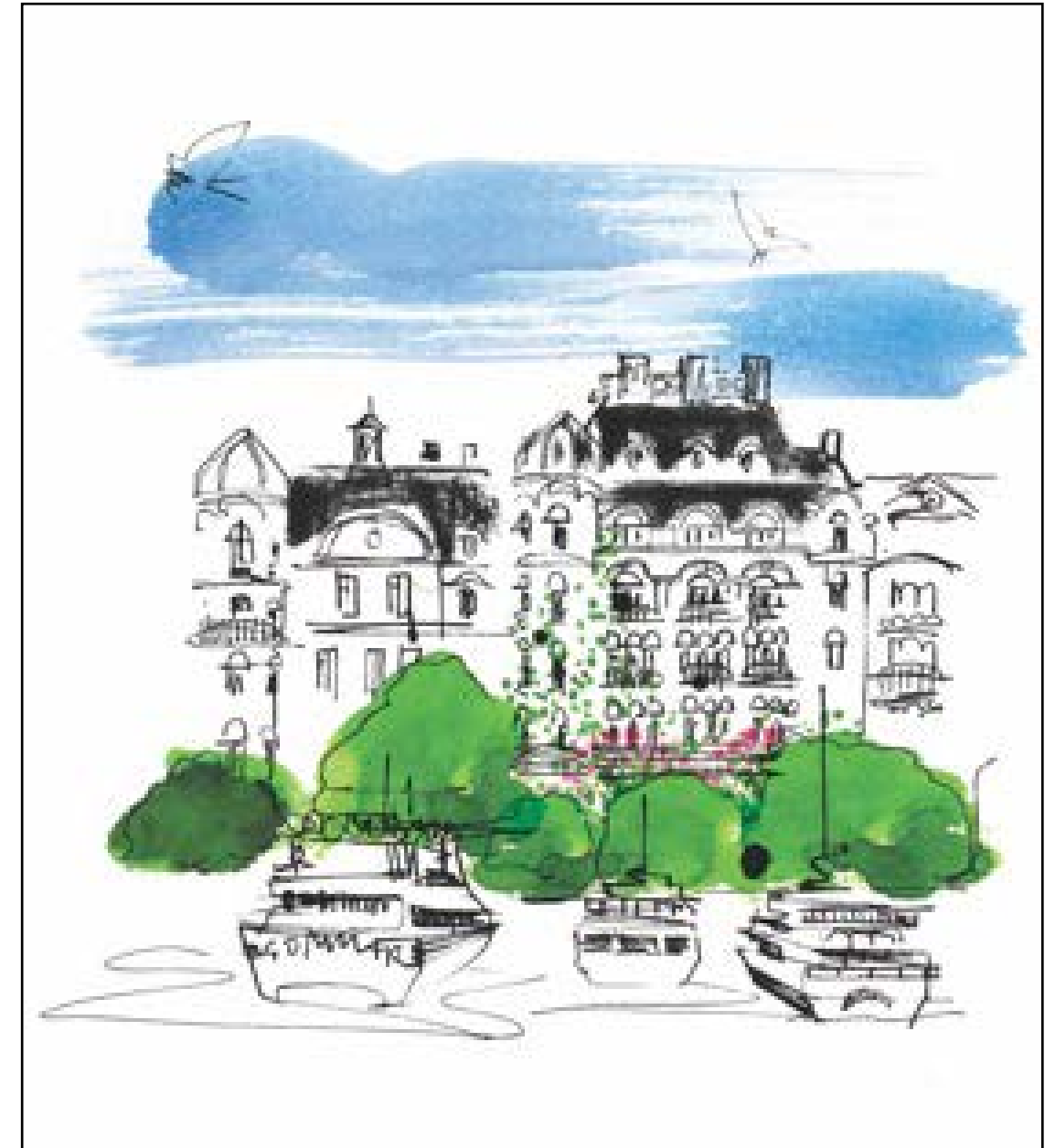




## THE LUNCH

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 Réserve 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 26                |     |
| Served between 11.30 - 14.30 | 235 |

Monday, Tuesday, Wednesday

|                                                                              |  |
|------------------------------------------------------------------------------|--|
| Breaded cod                                                                  |  |
| Tartar sauce, new potatoes, crudités. Allergens: Lactose, gluten, fish, eggs |  |

|                                                                     |  |
|---------------------------------------------------------------------|--|
| Herb-stuffed chicken thigh                                          |  |
| Buttered chicken stock, roasted root vegetables. Allergens: Lactose |  |

|                                                                                    |  |
|------------------------------------------------------------------------------------|--|
| Creamy tomato soup                                                                 |  |
| Celery, sugar snap peas, gratinated goat cheese toast . Allergens: Lactose, gluten |  |

Thursday, Friday

|                                                                           |  |
|---------------------------------------------------------------------------|--|
| Poached salmon                                                            |  |
| Hollandaise sauce, roasted green asparagus. Allergens: Egg, lactose, fish |  |

|                                                                                |  |
|--------------------------------------------------------------------------------|--|
| Pork schnitzel                                                                 |  |
| Anchovy butter, French fries, gem salad. Allergens: Lactose, gluten, egg, fish |  |

|                                                                                    |  |
|------------------------------------------------------------------------------------|--|
| Creamy tomato soup                                                                 |  |
| Celery, sugar snap peas, gratinated goat cheese toast . Allergens: Lactose, gluten |  |

|                                                              |         |
|--------------------------------------------------------------|---------|
| Starters                                                     |         |
| Oyster                                                       | 45      |
| Fine de Claire                                               |         |
| Serves with mignonette, lemon                                |         |
| Toast Skagen                                                 | 255/350 |
| Bleak roe, lemon, dill                                       |         |
| Calabrian Steak Tartare                                      | 210/320 |
| Mixed tartare, capers, cornichons, cognac, served with salad |         |

|                                                                 |     |
|-----------------------------------------------------------------|-----|
| Main courses                                                    |     |
| Feta cheese salad                                               | 275 |
| Olives, tomato, green salad, feta cheese, cucumber, vinaigrette |     |
| Prawn salad                                                     | 325 |
| Hand-peeled prawns, avocado, egg, Nobis dressing                |     |
| Omelette                                                        | 220 |
| Spinach, cold smoked salmon, västerbotten cheese                |     |
| Perch meuniere                                                  | 355 |
| Wax beans, dill gremolata, new potatoes, white wine sauce       |     |
| Poached cod                                                     | 420 |
| Shrimps, boiled egg, horseradish, browned butter                |     |
| Swedish meatballs                                               | 285 |
| Potato purée, cream sauce, pickled cucumber, lingon berries     |     |

|                                                                          |     |
|--------------------------------------------------------------------------|-----|
| Diplomat burger                                                          | 295 |
| Cheddar cheese, bacon, dijonnaise, onion, cucumber, french fries         |     |
| <i>Vegetarian option with grilled Swedish cheese</i>                     |     |
| Steak “Ryberg”                                                           | 425 |
| Beef fillet, beer-cooked onions, fried potatoes, mustard cream, egg yolk |     |

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

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