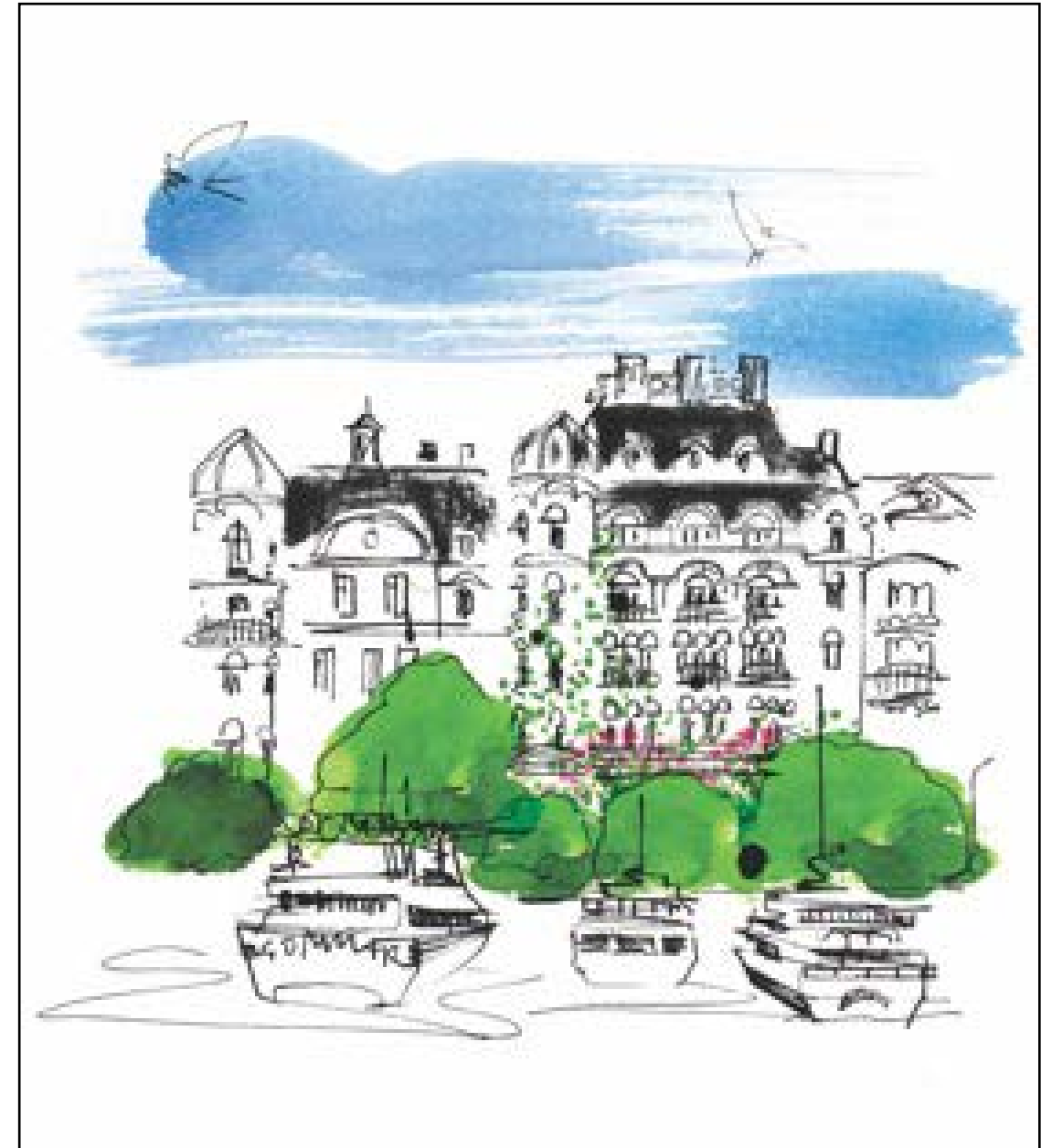




THE LUNCH

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	65

Lunch week 37	
Served between 11.30 - 14.30	235

Monday, Tuesday, Wednesday

Poached pollock
Egg, white wine sauce, parsley. Allergens: Lactose, fish, egg

Chicken thighs
Chicken thighs braised in red wine, pork belly, mushrooms, potato purée. Allergens: Gluten, lactose

Mushroom soup
Fried chanterelles, cheese toastie. Allergens: Lactose, gluten, mushrooms

Thursday, Friday

Baked salmon
Green beans, hollandaise sauce, lumpfish roe. Allergens: Fish, eggs, gluten, mustard

Steak minute
Tomato salad, French fries, herb butter. Allergens: Lactose, sulfite

Mushroom soup
Fried chanterelles, cheese toastie. Allergens: Lactose, gluten, mushrooms

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

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