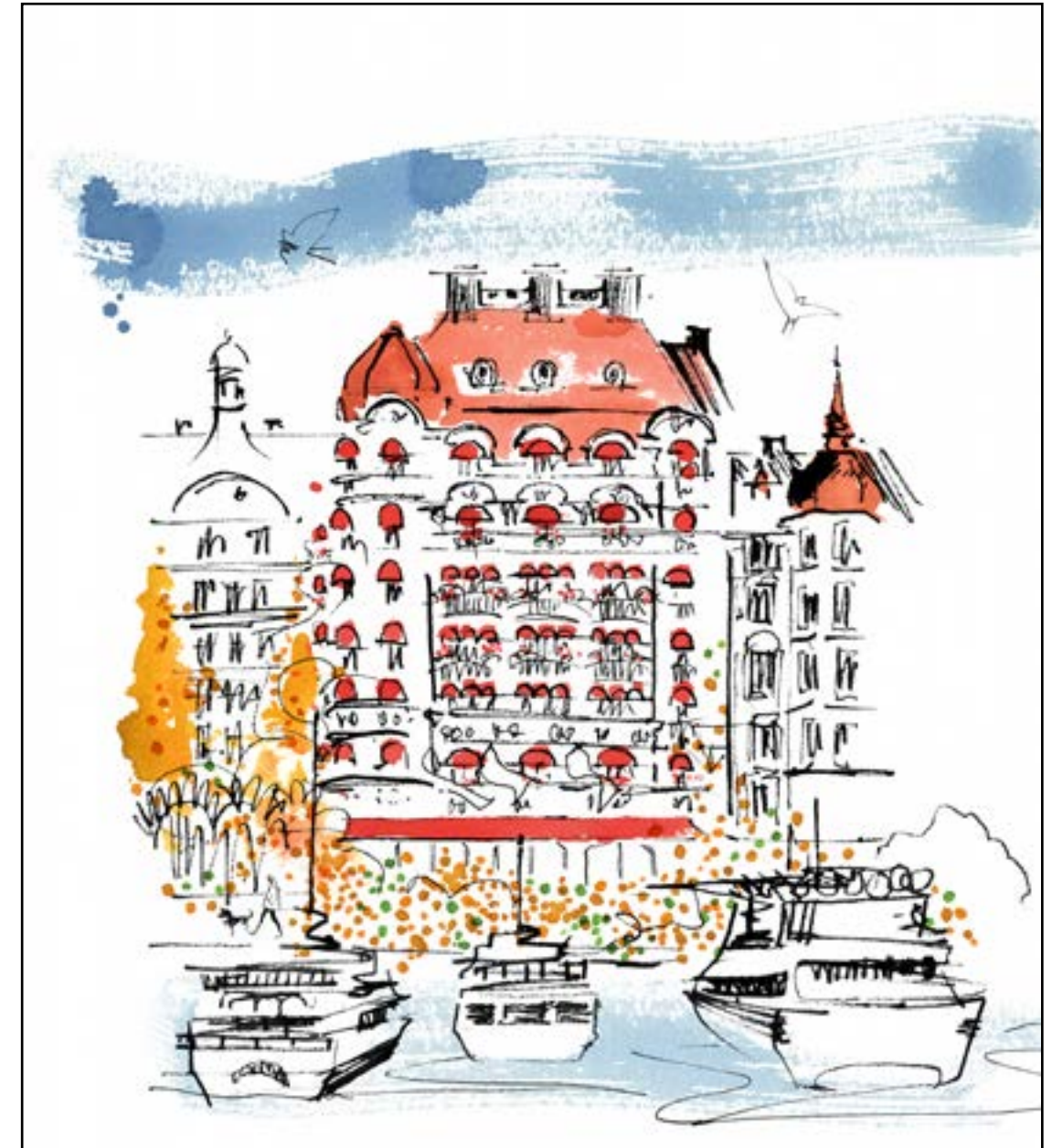


ROXETTE EXHIBITION

Welcome to the photo exhibition by Fredrik Etoall.
Selected images from his Roxette photo book, first captured in
2012.

On view in the Library, 1st floor



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, Martinthal, 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 42	
Served between 11.30 - 14.30	235

Monday, Tuesday, Wednesday

Breaded saithe
Sharp sauce, cucumber salad. Allergens: Fish, gluten, eggs, lactose, mustard

Swedish veal patty “Wallenbergare”
Green peas, lingonberries, browned butter. Allergens: Gluten, lactose, egg

Baked beetroot
Chickpea cream, roasted chickpeas, goat's cheese, spinach. Allergens: Lactose, gluten

Thursday, Friday

Bouillabaisse
Blue mussels, shrimp, aioli, croutons. Allergens: Fish, lactose

Red wine braised chicken
Potato purée, smoked pork belly, mushrooms, small onions. Allergens: Mustard, eggs, sulfite

Baked beetroot
Chickpea cream, roasted chickpeas, goat's cheese, spinach. 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>	

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