

LUNCH MENU

summer 2020

Apertivos

One glass of champagne
Nv Launois Grand Cru Brut BdB
150 kr

Spritz
Aperol, Prosecco and Orange
135 kr

Bellini
Sparkling wine and White peach
135 kr

Sidecar
Conjac, Cointreau and Lemon juice
135 kr

Negroni
Gin, Martini Rosso and Campari Bitter
135 kr

Lynchburg Lemonade
Jack Daniel's, Triple sec and Freshly
squeezed lemon juice
135 kr



145 kr	Today's lunch incl. coffee week 38		À la carte
Mon	Shoemaker's casserole with sirloin steak, onion, champignon, bacon and potato purée	145 half 235 whole	Bockholmens skagen mixture on butter fried bread, pickled red onion and whitefish roe
Tue	Steamed west sea fish with roasted jerusalem artichokes, spinach, sandefjord sauce, bleak roe and boiled potatoes	145 half 195 whole	Luke warm matjes herring with chopped egg, cut red onion, chives, sour cream, browned butte and boiled potatoes
Wed	Veal patty "Wallenbergare" with green peas, lingon berries, browned butter and potato purée	225 kr	Meatballs with cream sauce, potato purée, pickled cucumber and preserved lingon berries
Thu	Baked west sea fish with green pea mash, grilled onion, yellow beets and browned butter vinaigrette with caper	245 kr	Fish and seafood casserole with inspiration from southern France, served with pickled fennel, shrimps, aioli and garlic croutons
Fri	Grilled iberico secreto with chorizo crunch, pimientos de padrons, manchego and patatas bravas	225 kr	Lightly salted salmon with dill stewed potatoes and coursed mustard
145 kr	Weekly vegetarian: Arancini with roasted Mediterranean vegetables, garlic mayonnaise and marcona almonds		Dessert
185 kr	Weekly salad: Classic shrimp salad served with rhode island dressing	95 kr 45 kr	Crème brûlée Ice cream or sorbet of the day
165 kr	Weekly omelette Omelette filled with mushroom and västerbotten cheese, served with mix salad and French fries	35 kr 125 kr	Truffle Vanilla ice cream with strawberries and cream

The chef's 3 courses
395 kr

Starter

Bockholmens skagen mixture
on butter fried bread, pickled red onion and whitefish roe

Main

Fish- and seafood casserole
with inspiration from southern France,
served with pickled fennel, shrimps, aioli and garlic croutons

Dessert

Sorbet of the day