

Tulegatan 8

By Hotel Birger Jarl

LUNCH MENU WEEK 17



MONDAY

Saltimbocca (3, 7, 9, 12)

Sage sauce, mushroom ragu, olives, zucchini, fried potatoes

Spring Cod (3, 4, 7, 9, 12)

Hollandaise sauce, spinach, salt cured egg, steamed potatoes

TUESDAY

Beef Bourguignon (7, 9, 12)

Mushrooms, smoked bacon, onions, creamed and crisped parsnips

Grilled Tuna (2, 3, 7, 9, 10, 12)

Soy mayonnaise, carrot- & ginger cream, shrimp chips, coriander rice

WEDNESDAY

Chicken Roulade (3, 7, 8, 9, 10, 12)

Chervil Sauce, sugar loaf cabbage, cashew nuts, potato fritters

Oven Baked Salmon (4, 7, 9, 12)

Watercress sauce, romanesco, dill- & Västerbotten cheese potatoes

THURSDAY

Wallenbergare (3, 7)

Brown butter, pickled cucumber, peas, lingonberries, mashed potatoes

Fried Pike (1, 4, 7, 9, 12)

White wine sauce, sprouting broccoli, puffed wheat, serrano crisp

FRIDAY

Pork Neck (9, 12)

Basil sauce, bell peppers, spicy tomato marmalade, sweet potatoes

Cured Char (3, 4, 7, 9, 10, 12)

Ramson, caramelised salsify, cress, duchesse potatoes

SALAD OF THE WEEK

Shrimp Salad (2, 3, 4, 7, 8, 10)

Spring vegetables, avocado, prawn crackers

VEGETARIAN DISH OF THE WEEK

Baked Celery (3, 7, 8, 12)

63° egg, beans, roasted nuts, sweet potato cream

ALL DISHES 165:-

SERVED MONDAY THROUGH FRIDAY 11:30 - 14:00

Allergener / Allergenic

1: Gluten / Gluten 2: Kräfdjur / Crustaceans 3: Ägg / Egg 4: Fisk / Fish 5: Jordnötter / Peanuts 6: Sojaböner / Soy Beans
7: Mjölprotein / Milk Protein 8: Nötter & Mandel / Nuts & Almonds 9: Selleri / Celery 10: Senap / Mustard
11: Sesamfrö / Sesame Seeds 12: Svaveloxid & sulfid / Sulphur Dioxide & Sulfite 13: Lupin / Lupin 14: Blötdjur / Molluscs