

15 APR - 19 APR KL. 11:30 - 14:00

Alla rätter 165 :-

All dishes 165:-

Tulegatan 8
By Hotel Birger Jarl

Veckans | This Week

Vegetarisk || Vegetarian 165:-

Krämig risotto, pinjenötter, tomat, jordärtskockschips & krasse (3, 7, 8, 9, 12)

Creamy risotto, pine nuts, tomato, artichoke chips and cress (3, 7, 8, 9, 12)

Sallad || Salad 165:-

Krispig sallad, senapsdressing, rädisor, röd pak choi, rapsskott, vit caprin, picklad majrova & valnötter (3, 7, 8, 9, 10, 12)

Crispy salad, mustard dressing, radish, red pak choi, canola shoots, goat cheese pickled tunip & walnuts (3, 7, 8, 9, 10, 12)

Dagens | Dish of the day

Måndag || Monday

Ankbröst, gotländsk honungssås, rödkålsslaw, fondantpotatis & krispig grönkål (7, 9, 12)

Duck breast, honey sauce, red cabbage slaw, fondant potato & crispy kale (7, 9, 12)

Fiskgratäng, saffransås, musslor, aubergine- & sesamkräm, rapsskott & kokt potatis (4, 7, 9, 11, 12)

Fish gratin, saffron sauce, mussels, aubergine- & sesame cream, canola shoots & steamed potatoes (4, 7, 9, 11, 12)

Tisdag || Tuesday

Citrongräs- & kokosmaksatt kycklinggryta, champinjoner, ris & koriander (7, 9, 12)

Lemongrass- & coconut flavoured chicken stew, mushrooms, rice and coriander (7, 9, 12)

Potatisöverbakad sej, vitvinsås, sik- & stenbitsrom, mangold- & pumpakräm (1, 3, 4, 7, 9, 12)

Pollock with potato crust, white wine sauce, roe, Swiss chard- & pumpkin purée (1, 3, 4, 7, 9, 12)

Onsdag || Wednesday

Hjortinnanlår, enbärssås, fänkål, bacon, stekt potatis & vinbär (7, 9, 12)

Venison, juniper sauce, fennel, bacon, fried potatoes & red currant (7, 9, 12)

Torsk, citronhollandaise, grillad gurka, vit sparris & gräslökspotatis (3, 4, 7, 9, 12)

Cod, lemon hollandaise, grilled cucumber, asparagus & chive potatoes (3, 4, 7, 9, 12)

Torsdag || Thursday

Helrostad kalvytterfilé, balsamico, bönsallad, bönpuré, bakad potatis & örtkvarv (7, 9, 12)

Whole roasted veal sirloin, balsamico sauce, bean salad, bean purée, baked potatoes & herb quark (7, 9, 12)

Havsabborre, beurre blanc, spenat, grillad salladslök, risoni & radicchio (3, 4, 7, 9, 12)

Sea bass, beurre blanc, spinach, grilled spring onions, risoni & radicchio (3, 4, 7, 9, 12)

Fredag || Friday

Svensk secreto-flank, senaps- & lavendelsås, selleri, potatismos & friterad ruccola (7, 9, 10, 12)

Swedish pork flank, mustard- & lavender sauce, celery, mashed potatoes & deep fried rocket salad (7, 9, 10, 12)

Björkrökt lax, röd pesto, grön sparris & vårig potatissallad (3, 4, 7, 8, 9, 10, 12)

Birch smoked salmon, red pesto, green asparagus & spring potato salad (3, 4, 7, 8, 9, 10, 12)

Sött | Sweets

Kaffemeny || Coffee

Bryggkaffe 35:-

Cappuccino 45:-

Espresso, enkel/dubbel 35/45:-

Dessert || Something sweet

Vaniljglass med varma hjortron (7, 3) 105:-

Vanilla ice cream with warm cloud berries (7, 3)

Chokladtryffel (7) 45:-

Chocolate truffle (7)

TAKE AWAY
10% rabatt

Tulegatan 8 by
Hotel Birger Jarl

Tulegatan 8, 113 53 Stockholm
E: restaurant@birgerjarl.se
W: birgerjarl.se

Allergener | Allergens

1. Gluten | Gluten 2. Kräftdjur | Crustaceans 3. Ägg | Egg 4. Fisk | Fish 5. Jordnötter | Peanuts 6. Sojabönor | Soy beans
7. Mjök | Milk 8. Nötter & mandel | Nuts & almonds 9. Selleri | Celery 10. Senap | Mustard 11. Sesamfrön | Sesame seeds 12. Svaveloxid & sulfit | Sulphur dioxide & sulfite 13. Lupin | Lupin 14. Blötdjur | Mollusc

Våra mejerier och gränskes är ekologiska och närodlade i den mån det går. All fisk är MSC-märkt.
Our dairies and vegetables are preferably organic and locally grown.
All fish is MSC eco-labeled.