

# Lunch

Vecka 10/ Week 10

## Bubbles

The Grape Collective Cava	165   960
NV Veuve Clicqout Brut	210   1250

## Vitt vin | White wine

2024 Modegas Sierra Norte Mariluna Blanco	145   725
2023 The grape Collective Menage a Loire	165   800
2022 S.A Prüm Blue Riesling	175   875

## Rött vin | Red wine

2023 Roberto Sarotto Piemonte Rosso DOC	145   725
2023 Ogier 100% Grenache	160   750

## Öl | Beer

Inedit Damm 4,8% 0,4l	95
Heineken 5,0% 0,4l	85
A.K.A.I.P.A 6,2% 0,4l	95

## Alkoholfritt | Alcohol free

French Bloom 0,0%	120
Two face fermented soda Blueberry, Citrus, Strawberry	75
Heineken 0,0%	50
A ship full of IPA 0,0%	50
Fröyja Elderflower/Lemon, Blackcurrant, Apple	55
Sodas	40
Three Cents Ginger Beer	40
Three Cents Pink Grapefruit	40

## Kaffe & te | Coffee & Tea

Bryggkaffe	45
Espresso	35   45
Cappucino	45
Latte	50
Te	45

## Veckans kött | Meat of the week

175

Kyckling "Donburi" löksås, marinerad aubergine, salladslök & 64c ägg  
*Chicken 'Donburi' onion sauce, marinated eggplant, spring onion & 64°C egg*

## Veckans fisk | Fish of the week

175

Bakad kolja med rotselleripuré, svart olivcrumble, tamarindolja & broccoli  
*Baked pollock with celeriac purée, black olive crumble, tamarind oil & broccoli*

## Veckans vegetariska | Vegetarian of the week

175

Krämiga gröna linser med sotad hjärtsallad, grillad biffomat & krispig lök  
*Krämiga gröna linser med sotad hjärtsallad, grillad biffomat & krispig lök*

## Veckans Ramen | Ramen of the week

175

"Shoyu ramen" fläskkarré, marinerat ägg, bambu & silverlök  
*"Shoyu ramen" pork shoulder, marinated egg, bamboo & silver onion*

*Veckans lunch inkluderar sallad, brödsservering och bryggkaffe  
The weekly lunch includes a side salad, bread & butter and brew coffee*

## Varmrätter | Main courses

### Njords burgare

275

Gruyere, picklad jalapeño, silverlök, dijonaise, crispsallad, tomat, saltgurka & pommes  
*Burger - gruyere cheese, pickled jalapeno, white onions, dijonaise, tomato, crisp salad, pickle & French fries*

### Asiatisk laxbowl

265

Ponzumarinerad lax, forellrom, ris, grönsaker, sjögrässallad & kimchimajo  
*Asian salmon bowl - salmon, ponzu, trout roe, rice, vegetables, seaweed salad & kimchi mayonnaise*

### Asiatisk tofubowl

265

Ponzumarinerad tofu, portabello, ris, grönsaker, sjögrässallad & kimchimajo  
*Asian tofubowl - portabello, ponzu, rice, vegetables, seaweed salad & kimchi mayonnaise*

## Dessert

### Dagens dessert

65

*Daily dessert*

*Vid allergier eller intoleranser - fråga gärna personalen.  
For allergies or intolerances - please ask our staff.*