

Lunch

Vecka 18/ Week 18

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	100
Heineken 5,0% 0,4l	90
A.K.A.I.P.A 6,2% 0,4l	100

Alkoholfritt | Alcohol free

French Bloom 0,0%	120
Two face fermented soda Blueberry, Citrus, Strawberry	75
Heineken 0,0%	60
A ship full of IPA 0,0%	60
Fröyja Elderflower/Lemon, Blackcurrant, Apple	55
Sodas	45
Three Cents Ginger Beer	50
Three Cents Pink Grapefruit	50

Kaffe & te | Coffee & Tea

Bryggkaffe	45
Espresso	35 45
Cappucino	45
Latte	50
Te	45

Veckans kött | Meat of the week

175

Sojamarinerad kyckling – 64c ägg, kimchi, koriander & kycklingmajo
Soy-marinated chicken – 64c egg, kimchi, coriander & chicken mayo

Veckans fisk | Fish of the week

175

Skaldjurspaella
Seafood paella

Veckans vegetariska | Vegetarian of the week

175

Okonomiyaki (japansk kålpannkaka) – fänkål, vårlök, sjögräs
crunch & soja/sesammajo
Okonomiyaki (Japanese cabbage pancake) – fennel, spring onion, seaweed
crunch & soy/sesame mayo

Veckans sallad: | Salad of the week

175

Grillad biff – grön sparris, sallad, picklad lök, gremolata &
rödvinsås

Grilled steak – green asparagus, salad, pickled onion, gremolata & red wine
sauce

Veckans lunch inkluderar sallad, brödsrering 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

Kyckling "Caesar/kaarage"

265

marinerad-friterad kycklinglörfile med
tonkatsuglaze, sotad romansallad, caesardressing &
krispig potatis
Marinated-fried chicken thigh fillet, tonkatsu glaze, charred
romaine lettuce, Caesar dressing & crispy potatoes

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.