

Lunch

Vecka 19/ Week 19

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

Pasta – "ragu di salsiccia" & pecorino
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Veckans fisk | Fish of the week

175

Halstrad lax med rostad jordärtskocka, picklad choy sum & krispig jordärtskocka
Grilled salmon with roasted salsify, pickled choy sum & crispy salsify

Veckans vegetariska | Vegetarian of the week

175

Rostad aubergine marinerad i miso med spicy bearnaise & rökt mandelcrumble
Roasted eggplant marinated in miso with spicy béarnaise & smoked almond crumble

Veckans sallad: | Salad of the week

175

Räksallad med grillad sparris, krämigt ägg, yuzu koshodressing & sparrisaioli
Shrimp salad with grilled asparagus, creamy egg, yuzu kosho dressing & asparagus aioli

*Veckans lunch inkluderar sallad, brödsercering 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 kycklinglårfile 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.*