

MENU

Vegetarian

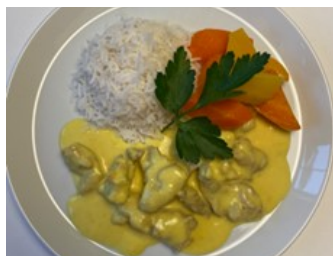


1. Lasagne with roasted vegetables and broccoli



2. Pea patty with tomato sauce, pilau rice and courgette

Poultry



3. Chicken stew with yellow curry, basmati rice and steamed carrots



4. Herb-roasted chicken breast with mushroom sauce, potato wedges and root vegetables



5. Pasta Bolognese with steamed broccoli

Beef



6. Beef meatballs with cream sauce, puréed potatoes, root vegetables and lingonberry jam



7. Beef goulash stew with oat rice and yoghurt

Pork



8. Sausage casserole with creamy roasted pepper sauce, mashed potatoes and courgette



9. Roast pork with tarragon cream sauce, redcurrant jelly and parsley-tossed potatoes

Fisk



10. Salt-cured cod with dill sauce, panko crisp, pickled fennel and boiled potatoes



11. Spiced baked salmon with creamy lemon rice, parsnips and balsamic-roasted red onions



12. Poached fillet of saithe with lobster sauce, puréed potatoes and herb-tossed carrots

Rawfood



Salad



Rawfood

Do you have any special dietary requirements?

Several of the dishes above are gluten-free and lactose-free, but please let staff know if you have any allergies or special dietary requirements.

Light dishes – savoury



13. Creamy tomato soup



14. Chicken soup with curry and cream cheese



15. Baked omelette



16. Prawn and egg mayonnaise



17. Marinated olives with feta cheese



18. Puréeed potatoes

Light dishes – sweet



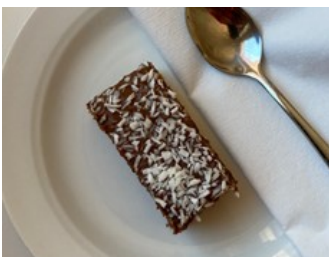
19. Lemon pannacotta with raspberry sauce



20. Lingonberry mousse with caramel sauce



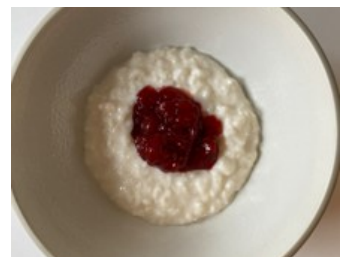
21. Skåne apple cheesecake



22. Coffee brownie



23. Coconut balls with cocoa and dates



24. Rice pudding



25. Ice cream



26. Pancake with accompaniments



27. Fruit