

WIJKANDERS

RESTAURANG

Lunchmeny V.41, 2017

VEGETARISK

Bakade betor, getost, linser, sallad & rostade frön
Baked beets, goat cheese, lentils, salad & roasted seeds

Cous coussallad, fetaost, granatäpple, saffran & yoghurt
Cous cous salad, feta cheese, pomegranate, saffron & yoghurt

Boveteplättar, stekt svamp, getost, äpplesalsa, pumpakärnor & sallad
Buckweat patty, fried mushrooms, goat cheese, apple salsa, pumpkin seeds & salad

Soja- & svampfärsbiff, potatismos, stekt svamp, lingonvinaigrette
Soy & mushroom patty, mashed potatoes, fried mushrooms & lingonberry vinaigrette

Pasta, svampsås, picklad lök & grana padano
Pasta, mushroom sauce, pickled onion & grana padano

FISK

MÅNDAG

Ångad torsk, sandefjordsås, laxrom, potatis & gröna ärtor
Steamed cod, "sandefjord"sauce, salmon roe, potatoes & green peas

TISDAG

Mandelbakad kolja, dillkokta betor, potatispuré & skirat smör
Almond baked haddock, dill boiled beets, potato purée & clarified butter

ONSDAG

Operaströmming, potatismos, lingon & brynt smör
"Opera herring", mashed potatoes, lingonberries & browned butter

TORSDAG

Basilika & citrusbakad sej, skaldjursrisotto & ruccolasallad
Basil & lemon baked saithe, shellfish risotto & rocket salad

FREDAG

Bakad torsk, räkor, dill, hackat ägg, brynt smör & kokt potatis
Baked cod, shrimps, dill, egg, browned butter & boiled potatoes

Med reservation för ändring av råvaror

KÖTT

Gräddstuvad pytt i panna, äggulekräm, rödbetor & gurka
Creamed Swedish hash, egg cream, beets & pickles

Nattbakad griskind, potatis- & morotskompott, höstäpple, lagerbladsky
Slow cooked pork cheek, potato & carrot mash, apples & bayleaf gravy

Kalvhögrev, tonfiskkräm, kapris, spenat & ugnsbakad tomat
Roasted veal chuck, tuna cream, caprs, spinach & oven baked tomato

Viltfärsbiff, svamp- & potatismos, gräddsås & rårörda vinbär
Game patty, mushroom & potato mash, cream sauce & preserved black currants

Kycklingbröst, rostad potatis, surkål & skysås
Chicken breast, roasted potatoes, choucroute & gravy