

*Lunchmeny*

Majsbröd  
*Brynt Smör & Salt*

30:-

Cecina De Leon

160:-

Chorizo Iberico

95:-

Gougères  
*Svecia & Honung*

95:-

Råbiff J&J  
*Libbsticka, Friterad Kapris, Gravad Äggula & Pepparrot*

175:-

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Öppen Omelette  
*Kronärtskoeka, Lardo, Salt Citron & Grönsallad*

160:-

Råbiff J&J  
*Libbsticka, Friterad Kapris, Gravad Äggula, Sallad & Pommes Frites*

225:-

Gotländsk Grön Sparris  
*Risotto, Getost, Spritärtor & Ramslök*

185:-

Bräserad Lammbog  
*På Rostad Brioche, Färskost, Torkade Tomater, Ramslök & Manchego*

175:-

Kycklingsallad "Label Rouge"  
*Cocoböner, Rostade Pumpakärnor, Parmesandressing & Kokt Ägg*

195:-

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Baskisk Ostkaka  
*Hallon*

95:-

Tarte Fine  
*Rabarber, Mandel & Lättvispad Grädd*

85:-

Nykörd Glass

65:-

*Lunch Menu*

Corn Bread  
*Brown Butter & Salt*

30:-

Cecina De Leon

160:-

Chorizo Ibrico

95:-

Gougères  
*Svecia & Honey*

95:-

Beef Tartar J&J  
*Lovage, Capers, Cured Egg yolk & Horseradish*

175:-

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Open Omelette  
*Artichoke, Lardo, Salted Lemon & Salad*

160:-

Beef Tartar J&J  
*Lovage, Capers, Cured Egg yolk, Horseradish, Salad & French Fries*

225:-

Green Aparagus from Gotland  
*Risotto, Gott Cheese, Green Peas & Ramson*

185:-

Braised Lamb  
*On Roasted Brioche, Creme Cheese, Dried Tomatoes, Ramson & Manchego*

175:-

Chicken Salad "Label Rouge"  
*Coco Beans, Roasted Pumpkin Seeds, Parmesan Dressing & Egg*

195:-

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Basque Cheesecake  
*Raspberries*

95:-

Tarte Fine  
*Rhubarbs, Almonds & Whipped Cream*

85:-

Ice Cream

65:-