

Lunch Menu

Tender aged beef **eye fillet** with mashed potatoes and
sautéed seasonal vegetables \$24

Market fish new season potato, cos lettuce, marinated green lip mussels, chilli
sesame mayonnaise \$24

Chicken Katsu, panko crusted chicken thigh with Japanese slaw
and basmati rice \$15

House ground **beef and pork burger** with bacon, Gorgonzola, beetroot and
truffled crispy fries \$17

Roasted **field mushrooms** on warm ciabatta with Gorgonzola and
maple balsamic red onion \$15
With bacon \$18

Vietnamese **chicken curry** with steamed basmati rice \$16

Seasonal vegetable salad with couscous, feta cheese,
French dressing and red wine vinegar reduction \$15

Pyttipanna with potatoes, pork, chorizo, beetroot relish and fried egg \$15

Big breakfast – eggs any style, bacon, creamy mushrooms,
crispy potatoes, tomato and ciabatta \$18

Swedish breakfast – cured salmon, mustard dill dressing, five grain bread and
soft boiled egg \$15

Desserts

Passion fruit sorbet \$9

Crème caramel, balsamic berries \$13

Gothenburg's **banana split** \$14

Churros con chocolate Spanish waffles, chocolate ganache \$12

Affogato of espresso with hokey pokey ice cream \$11
With shot of Liqueur \$14

Frangelico, Baileys, Cointreau, Kahlua, Drambuie, Amaretto

Tapas

Warm bread, spreads, dips \$9

Duck liver parfait, pickled shallot gelee, warm ciabatta \$14

Gravad lax salmon, Hovmästarsås, crutes \$13.5

Skagen röra Swedish classic mix of prawn,
dill, lemon and mayo, served with crutes \$12

Seared tuna, citrus Carpaccio, hot peanut oil, fresh herbs \$18

Blanched edamame beans, crushed sea salt \$5

Patatas bravas, sweet curry aioli \$9

Pan fried chorizo, mozzarella, warm ciabatta \$12

Prawn and sesame toast, citrus dressing \$8

Sesame tempura vegetables, sweet mirin and chilli sauce \$10

Ginger and chilli prawns \$12

Crispy calamari, saffron and dill aioli \$12.5

Spiced corn fed chicken skewers, mint and pomegranate raita \$13

Butter sautéed green vegetables \$7

Pork Gyoza, hot and sour dipping sauce \$12.5

Hungarian Langos, roasted garlic, capers, chilli oil, coriander, feta \$9

Crispy slow braised pork belly, green pea shallot mascarpone, ginger glaze \$15

Green pea and Parma ham Croquetas with parmesan mayo \$13

Seared sirloin, grilled lime, chilli lemon sauce \$14.5

House smoked tomatoes, apple caramel, capers, sautéed cress, Delice de
Bourgogne \$15

Ginger braised beef shin with pomme puree \$18

Cheese

All cheese is served in 60 gram portions with honey comb and sesame Lavoush

Please ask your server for the available cheese selection

One Choice \$13 Two Choices \$24 Three Choices \$32

Beer suggestion: Waterloo Dark 8, Bornem Dubbel or Leute Bok