

Dagens husman

Vecka 20

225: -



Måndag

Cajunstekt svensk gårdskycklingfilé, ljummen potatissallad, citron-aioli, smörbrynt soja

Cajun-seared Swedish farm chicken fillet with warm potato salad, lemon aioli, and browned butter soy

Tisdag

Persiljestekt torskfilé, Sandefjord-sås, färsk potatis, saffransräkor, rädisor

Parsley-fried cod fillet with Sandefjord sauce, new potatoes, saffron shrimp, and radishes

Onsdag

Helstek kalvpicanha, rökt paprikasky, strimlad råstekt persiljepotatis, fetaostsallad

Whole-roasted veal picanha with smoked paprika jus, shredded pan-fried parsley potatoes, and feta cheese salad

Torsdag

Ugnstekt koljafilé, pestofylld pasta-cannelloni, tomatsåsreduktion, rimmad gurksallad

Oven-baked coley fillet with pesto-filled pasta cannelloni, tomato sauce reduction, and cured cucumber salad

Freitag

Mjukbakad ryggbiff, råstekt parmesanpotatis, senapssky, rödvinstekt mini-lök

Slow-baked sirloin steak with pan-fried Parmesan potatoes, mustard jus, and red wine-braised pearl onions

Veckans veganska / Week's Vegan

Grönsaks"biffar", mjukbakade ekologiska grönsaker, BBQ-glaze, rostad vitlöks-aioli

Vegetable "patties" with slow-baked organic vegetables, BBQ glaze, and roasted garlic aioli

Med reservation för ändringar / With reservation for changes

VILLA KÄLLHAGEN