

Dagens husman

Vecka 48

225: -



Måndag

Ciderbrässerad svensk oxbringa, persiljemos, pepparrotssås, ekologisk morot

Cider-braised Swedish brisket with parsley mashed potatoes, horseradish sauce, and organic carrots

Tisdag

Smörbakad laxfilé, varm sallad på rödbetor, äpple, dill, Källhagens senapsmajonnäs, kokt potatis

Butter-baked salmon fillet with warm salad of beetroot, apple, and dill, Källhagen's mustard mayonnaise, and boiled potatoes

Onsdag

Kalvrostbiff Lyonnais, strimlad potatis, smörrostad pärllok, pepparsky, friterad persilja

Veal sirloin Lyonnais with shredded potatoes, butter-roasted pearl onions, pepper jus, and fried parsley

Torsdag

Lättrimmad torskfilé, forellrom-hollandaise, sockerärter, kokt dillpotatis

Lightly salted cod fillet with trout roe hollandaise, sugar snap peas, and boiled dill potatoes

Fredag

Grillad biffstek Café de Paris, pommes frites, bordelaisesås, grillade champinjoner

Grilled beef steak Café de Paris with French fries, Bordelaise sauce, and grilled mushrooms

Veckans veganska / Week's Vegan

Citronbakad och kravmärkt palsternacka & selleri, friterad potatisgalett, dragonaioli, riven mozzarella, Valencia-mandlar

Lemon-baked organic parsnip and celeriac with fried potato galette, tarragon aioli, grated mozzarella, and Valencia almonds

Med reservation för ändringar / With reservation for changes

VILLA KÄLLHAGEN