

lunch menu

THIS WEEKS LUNCH *Bread & Butter included* 195

BOUILLABAISSE

Shellfish Bisque, Salmon, Rouille, Crutons

FRIED PROVOLONE

Italian smoked cheese, Fregola Sarda, Apple & Tomato Ketchup

BOEUF BOURGUIGNON

Chuck Roll, Red Wine Sauce, Carrot, Pearl Onions, Mushroom, Potato Puree

BUSINESS LUNCH *2 or 3 dishes* 365 / 495

BEEF TARTARE

Swedish Sirloin, Marcona Almonds, Colatura, Smoked Ricotta, Taralli Biscuit, Onion Rings, Dijon Mayo

CHOICE OF WEEKLY SPECIAL

CHOCOLATE & MERINGUE

Soft Milk Chocolate, Burnt Meringue, Peanut Butter Caramel

ALWAYS AT REISEN

SKAGEN ROLL

215

Brioche Roll, Shrimps, Dill, Mayo Mix, Kalix Vendace Roe

BEEF TARTARE

225

Swedish Sirloin, Marcona Almonds, Colatura, Smoked Ricotta, Taralli Biscuit, Onion Rings, Dijon Mayonnaise

MEATBALLS

295

Cream Sauce, Lingon Berries, Pickled Cucumber, Potato Puree

CHOCOLATE & MERINGUE

135

Soft Milk Chocolate, Burnt Meringue, Peanut Butter Caramel

SIDES

POMMES FRITES

75

Reisen Spice Mix, Dijon Mayonnaise

SALAD

75

If you have any dietary requests, allergies, or would like to know the origin of the protein, please ask your waiter.

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CHAMPAGNE & SPARKLING WINE

Gaston Chiquet Tradition Brut	215/1075
Crémant de Jura	165/825
Taittinger Comtes, 2013	425/2200

WHITE WINE

Sybille Kuntz Trocken, Riesling	170/775
Granbazán Etiqueta Verde, Albariño	165/755
Domaine des Emois, Sancerre blanc	195/895
Head High, Chardonnay	170/775

RED WINE

Ratti Langhe Nebbiolo Ochetti	165/755
Ferraton Crozes-Hermitage Rouge La Matinière, Syrah	175/795
Bodega Lanzaga, Tempranillo, Garnacha, Graciano	215/995
Ken Wright, Pinot Noir	225/1015

ROSÉ WINE

Henri Nordoc Rosé Cinsault Pays d'Oc IGP	135/675
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BEER

Mariestads Export 40cl	85
Mariestad Ofiltrerad 40cl	89
Hazy APA 40cl	95
Ship Full of IPA 33cl	87

NON ALCOHOLIC

Mariestads Alkoholfri 33cl	65
Gotland Bryggeri Easy Rider IPA 33cl	75
Läsk 33cl	55