

TODAYS LUNCH WEEK 19 135 SEK

ALWAYS ON PICNIC

Today's lunch includes a salad buffet, homemade bread, still/carbonated water as well as coffee/tea and cake

MONDAY 9 MAY

-Fish - & shellfish stew. Served with potatoes, rouille- & crutones
-Baked sweet potatoe with black beans, tomatoes- & avokado and herb aioli

TUESDAY 10 MAY

-Grilled porkchop with root vegetables, butter fried cabbage- & kimchimajonaise
-Roasted beetroots with celeriac puree, goat cheese and toased almonds

WEDSDAY 11 MAY

-Brisket with horseradish sauce. Served with potatoes- & haricoverts
-Bean- & corn cakes with jalapenos, garlic sauce, rice and coriander

THURSDAY 12 MAY

-Smoked pork sausage with parsley stewed potatoes Served with pickled beetroots and coarse mustard
-Tomatoe soup- & quesedilla filled with grilled vegetables and mozzarella.

FRIDAY 13 MAY

-Porchetta eith herbs- & garlic. Served with thyme- & lemon roasted potatoes, tomatoe sauce- & broccoli
-Potatoe, leek- & cheese pie with herb creme and cruditesallat



PICNICS CLUB SANDWICH 95/195

Marinated & grilled chicken thighs, smoked pork loin, grated parmesan & plenty of Dijon cream squeezed on a hearty slice of toasted sourdough bread along with crispy salad & beef tomatoes + french fries 35 SEK

THE FAMOUS SHRIMP SANDWICH 115/215

Hand-peeled shrimps, homemade aioli, crispy salad, grated horseradish, red onion & chives. Served on grilled sourdough bread, topped with eggs, roe & a slice of lemon

PICNICS BURGER 225

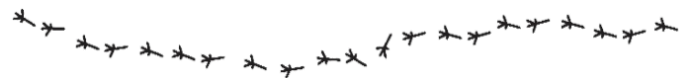
Grilled beef burger, lightly smoked cheddar, pickled jalapenos, crispy salad, pickled cucumber, tomato, silver onion, Chinata mayonnaise & smoked pork loin. Served with parmesan and parsley fries
Make it vegetarian with grilled halloumi instead, if you would like

SUMMER SALAD 175

Crispy salad, smoked Vikentomater, buratta from a lokal made burrata and dilute vegetables

MOULES FRITES 215

Mussels and Swedish chorizo in hot mussel sauce made from apple cider on Swedish apples. Crispy fries, homemade aioli, grilled sourdough bread, lemon & lots of herbs



PICNIC

Feel free to share your experience with us on social media, and if you use our hashtag we will be even happier!
#PICNICUPPSALA