

LUNCH MENU

MOWITZ KYCKLINGLÅR

209

Rödvinsmarinerade kycklinglår med rökt sidfläsk, champinjoner, smålök, morötter, rostad småpotatis.
(mjölkprotein)

Red wine-braised chicken thighs with smoked pork belly, mushrooms, pearl onions and carrots, served with roasted baby potatoes.
(milk protein)

LÄTTRÖKT LAXFÄRSBIFF

209

Matjessill, hårdkokt ägg, dill & krassesallad, gräslöksgrädde, smörlungad potatis
(fisk, mjölkprotein, citrus)

Lightly smoked salmon medallions - Matjes herring with hard-boiled egg, dill and cress salad, chive cream, and butter-glazed potatoes
(fish, milk protein, citrus)

CAESARSALLAD

209

Romansallad, vitlöksdressing, hyvlat parmesan, picklad rödlök, chilistekt kycklingfilé, vitlökskrutonger.
(mjölkprotein, gluten, ägg, senap)

Caesar Salad - Romaine lettuce, garlic dressing, Parmesan, pickled red onions, chili-seared chicken fillet, garlic croutons.
(milk protein, gluten, egg, mustard)

SELMA SPA'S RÄKSMÖRGÅS

229

Handskalade räkor, krämigt ägg, picklad rödlök, fillimpa, dill, krispsallad, regnbågsrom.
(skaldjur, gluten, mjölkprotein, ägg, senap, citrus)

Selma Spa's shrimp sandwich - Hand-peeled shrimps, creamy egg, pickled red onion, sourdough crispbread, dill, crispy lettuce, rainbow roe.
(shellfish, gluten, milk protein, egg, mustard, citrus)

SELMA SPA'S CHEESE BURGER

229

Högre & bringaburgare , sesambröd, Väddö cheddarost, picklad rödlök, burgardressing, saltgurka, aioli, pommes frites.
(laktos, senap, gluten, ägg, sesam)

Prime rib & brisket burger - sesame bun, Väddö cheddar cheese, pickled red onion, burger dressing, pickled cucumber, aioli, French fries.
(lactose, mustard, gluten, egg, sesame)

SELMA *spa*

GREEN BURGER

229

Vegansk burgare baserad på soyaprotein, sesambröd, Väddö cheddarost, picklad rödlök, burgardressing, saltgurka, aioli, pommes frites.
(laktos, senap, gluten, ägg, sojabönor, sesam)

Vegan burger made from soya protein - sesame bun, Väddö cheddar cheese, pickled red onion, burger dressing, pickled cucumber, aioli, French fries.
(lactose, mustard, gluten, egg, soybeans, sesame)

DRINKS

WINE & SPARKLING	
Champagne Bouche Cuveé Reservat Brut	150
Cava	110
Husets Röda	110
Husets Vita	110
Husets Rosé	110
BEER & CIDER	
Eriksberg 50 cl	105
Fryksdalen Bärnsten/Lysvik ljus, 33 cl	95
Carlsberg Hof, 33 cl	79
Staropramen, 33 cl	79
Somersby Pärön/Rosé. 33 cl	79
SOFT DRINKS & ALCOHOL FREE	
Pepsi, Pepsi Max, Zingo, 7up	39
Ramlösa Original / Citrus	39
Carlsberg, 33 cl	59
Brooklyn Special Effects, 33 cl	59
Somersby Pear, 33 cl	59
Firmansgården's Äpplemust	65
<i>Lokalt producerad must strax söder om Sunne.</i>	