

MÅNDAG

GRILLAD LAX

Babyspenat, smörade bönor, hollandaise & kokt potatis

Grilled salmon with spinach, buttered beans, hollandaise sauce & potatoes

GRILLAD KALV TRI-TIP

Silverlök, krispig majs, rödvinssås & pommes frites

Grilled veal tri-tip with onion, corn, red wine sauce & French fries

TISDAG

POCHERAD KOLJA

Krämig hummerröra, dill, sockerärter & kokt potatis

Haddock with creamy lobster salad, dill, sugar snap peas & potatoes

KRISPIG FLÄSKSCHNITZEL

Sardellsmör, kapris, rostad potatis & rödvinssås

Pork schnitzel with anchovies, capers, roasted potato & red wine sauce

ONSDAG

GRILLAD REGNBÅGE

Smörsås, spenat & potatis

Grilled trout with butter sauce, spinach & potatoes

KYCKLING KLUBBFILÉ

Grillad gemsallad, parmesan, caesardressing & pommes frites

Chicken with gem salad, parmesan, Caesar dressing & French fries

TORSDAG

HAVETS WALLENBERGARE

Fänkålscrudité, räkor, kräftor, brynt smör & potatispuré

Sea Wallenbergare with fennel crudité, shrimps, crayfish, browned butter & potato purée

GRILLAD PICANHA

Grillade grönsaker, chilibearnaisesås & klyftpotatis

Grilled Picanha with grilled vegetables, chili béarnaise sauce & potato wedges

FREDAG

GRILLAD SVENSK RYGGBIFF

Bakad tomat, haricots verts, rödvinssås, bearnaisesås & pommes frites

Grilled Swedish sirloin with baked tomato, haricots verts, red wine sauce, béarnaise sauce & French fries

ALLTID PÅ MILLES

VECKANS OMELETT

Stuvad höstsvamp, parmesan med mixsallad

Omelette with stewed autumn mushrooms, parmesan & mixed salad

SMASHBURGARE

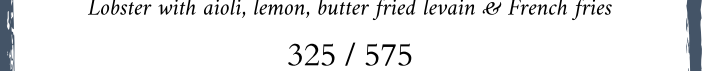
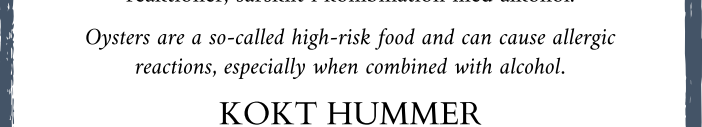
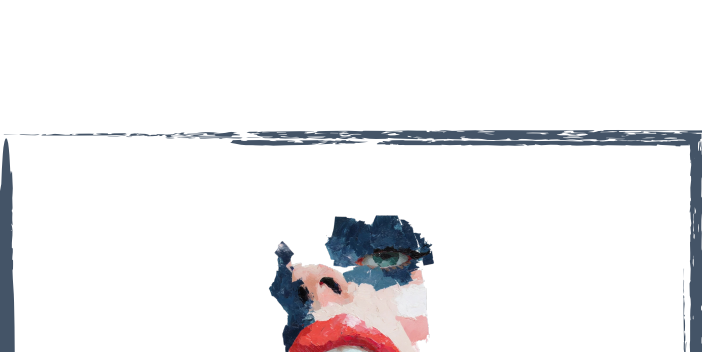
Triple cheese, jalapeñomajonnäs, picklad rödlök, krispsallad

Smash burger with triple cheese, jalapeño mayonnaise, pickled red onion, crispy salad

CAESARSALLAD

Kyckling, bacon, romansallad, parmesan & caesardressing

Chicken, bacon, romaine lettuce, parmesan & Caesar dressing



FÖRRÄTTER

Starters

BURRATA

Frisé och rosé sallad, citrusfiléer, granatäppelkärnor, kanderade nötter

Frisée and rosé salad, citrus segments, pomegranate seeds, candied nuts

TOAST SKAGEN

Smörstekt toast, kalixlöjrom & citron

Toast “skagen” with bleak roe & lemon

GAMBAS ”PIL PIL”

Chili, vitlök & grillat levain bröd

Gambas ”pil pil” with chili, garlic & levain bread

KOREANSK RÅBIFF

Kimchimajonnäs, koriander, sesamfrön & ingefära

Tartar, kimchi mayonnaise, cilantro, sesame seeds & ginger

LÖJROMSCHIPS

Kalixlöjrom, syrad gräddfil, dill, picklad rödlök & gräslök

Bleak roe, sour cream, pickled red onion, dill & chives

KANTARELLTOAST

Krämig kantarellstuvning med västerbottensost, smörstekt levain, picklesgelé, riven parmesan serveras med mixsallad med parmesan

Chanterelle toast, creamy chanterelle stew with Västerbotten cheese, butter-fried levain, pickled gelée, grated parmesan served with mixed salad and parmesan.

HUVUDRÄTTER

Mains

BAKAD REGNBÅGE

Sandefjordsås, spenat, forellrom, örtsallad och kokt potatis

Baked Rainbow Trout with Sandefjord sauce, spinach, trout roe, herb salad, and boiled potatoes

VARIATION PÅ BETOR

Rödbetskräm, höstäpple, kapris, brynt smör, nötter, picklad kålrabbi

Variation of beets with beetroot cream, autumn apple, capers, browned butter, nuts, pickled kohlrabi

KOREANSK RÅBIFF

Kimchimajonnäs, koriander, sesamfrön, ingefära & pommes frites

Tartare, kimchi mayonnaise, coriander, sesame seeds, ginger & French fries

MILLES KALVSCHNITZEL

Asiatisk råkostsallad, sojasmör, sesam, koriander & srirachamajonnäs

Grilled veal schnitzel with cabbage, soy butter, cilantro, sesame, chili & sriracha mayonnaise

KYCKLINGFILÉ ”PAILLARD”

Smörad kycklingfond, rostad lök, ruccola & confiterad tomat

Chicken with gravy, roasted onion, rocket & confit tomato

ENTRECÔTE

Uruguay Entrecôte, sauce bearnaise, tomat sallad & pommes frites

Uruguayan ribeye, béarnaise sauce, tomato salad & French fries

KÖTTBULLAR

Gräddsås, rårörda lingon, inlagd gurka & potatispuré

Meatballs with cream sauce, lingonberries, pickled cucumber & potato purée

GRILLAD STEAK MINUTE

Pommes, bearnaise, rödvinssky serveras med mixsallad med parmesan

Grilled minute steak with chips, béarnaise sauce, and red wine jus served with mixed salad and parmesan.

