



LUNCH MENU 11.00 - 14.30

GRETAS SALAD

SEARED TUNA SALAD.....215

Sobanudlar, edamame, gurka, rädisor, salladslök,
koriander, sesam & ponzudressing
Soba noodles, edamame, cucumber, radishes,
spring onion, coriander, sesame & ponzu dressing

GRETAS VEG

PUMPKIN & MUSHROOM RISOTTO.....215

Rostad pumpa & svamprisotto, lagrad parmesan, salvia,
rostade pumpafrön
Roasted pumpkin & mushroom risotto, sage, parmesan,
toasted pumpkin seeds

DRINKS

Cava 150/900

Wine from 150/750

*Non-alcoholic options available

GRETAS CLASSICS

AVOCADO TOAST145

Avokado, krispig chiliolja, bakat ägg, färskost, krasse
Avocado, crispy chili oil, baked egg, cream cheese, cress

TOAST SKAGEN.....195/295

Räkor, majo, krispsallat, löjrom, dill, citron
Shrimps, mayo, lettuce, bleak roe, dill, lemon

ALLERGIES OR QUESTIONS?

Talk to us and we will tell you more about allergens and food origin.

MONDAY

RÖDINGFILÈ / ARTIC CHAR FILLET.....215

Sandefjordssås, kokt potatis, mangold, forellrom & dill
Sandefjord sauce, boiled potatoes, swiss chard,
trout roe & dill

TUESDAY

REGNBÅGSFILÈ / RAINBOW TROUT.....215

Romescosås, rostad spetskål, mandel & örtrostad potatis
Romescosauce, roasted pointed cabbage, almonds,
parsley & herb-roasted potatoes

WEDNESDAY

LAXFILÈ / SALMON FILLET.....215

Misobakad aubergine, sesamgurka, salladslök,
koriander & ingefärsris
Miso-glazed eggplant, sesame cucumber, spring onion,
coriander & ginger rice

THURSDAY

BOUILLABAISSE.....215

Torsk & räkor, tomat, fänkål, saffran, aioli, dill
grillat surdegsbröd
Cod & shrimps, tomato, fennel, saffron, aioli, dill,
grilled sourdough bread.

FRIDAY

LAXFILÈ / SALMON FILLET.....215

Yuzu hollandaise, bimi broccoli, picklad rättika,
sesam & rostad småpotatis
Yuzu hollandaise, bimi broccoli, pickled radish,
sesame & roasted baby potatoes.

DESSERT?

Discover Gretas home baked pastry in
the glass display by the counter.