



Banquet menu

Spring | Summer

Menu 1

Home-made pickled herring on new potatoes with crisp bread sticks and three choices of sauce.

Roast fillet of beef with raw fried baking potatoes and green peas, served with tomato and chive béarnaise.

Rhubarb compote with cold cardamom zabaglione topped with fresh strawberries and raw sugar.

Menu 2

Smoked duck breast with a salad of mango, mint, coriander and chilli, topped with roasted cashew nuts and served with soy and sesame glaze.

Pike-perch fried in breadcrumbs with glazed salsify and almond potato purée, flavoured with bacon and chives.

Bruschetta of strawberries and peaches served on panettone, with honey and orange liqueur.

Menu 3

Roast asparagus served with a salad of prawns, crayfish tails, radish and cucumber, topped with shaved Västerbotten cheese, dill croutons and avocado dressing.

Roast corn-fed chicken with herb-sautéed Gotland potatoes, warm almond and tomato salsa flavoured with tarragon and fresh bean salad.

Dark chocolate bavaroise with fresh Swedish berries and grated white chocolate.

Price banquet menu: Three courses: SEK 475 | Two courses: SEK 375

All prices exclude VAT.

