

**HORS D'OEUVRE**

**HORS D'OEUVRE - 67 KR/EACH**

*On assorted bread*

SERRANO WITH MANCHEGO CREAM  
CURED SALMON WITH DILL & HORSERADISH  
MUSHROOM & "VÄSTERBOTTEN" CHEESE  
ROAST BEEF WITH DANISH REMOULADE  
SHRIMP "SKAGEN" IN MAYONNAISE  
GOAT CHEESE, SPINACH & BLACK PEPPER

**CANAPÉES - 80 KR/EACH**

*On assorted bread*

BEEF TARTAR WITH CAPER & PARMESAN CHEESE  
PÂTE À CHOUX WITH "VÄSTERBOTTEN" CHEESE  
CURED SALMON WITH CUCUMBER &  
HORSERADISH  
MANCHEGO & PATA NEGRA  
BLEAK ROE, SMETANA & CHIVES

ASSORTED  
NUTS  
58 KR/BOWL

CRISPS  
58 KR/BOWL

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MARCON  
ALMONDS  
76 KR/BOWL

OLIVES  
67 KR/BOWL

CHEESE  
Mixed cheeses with  
accessories  
440 KR/PLATTER

CHARCUTERIE  
Mixed cold cuts with  
accessories  
460 KR/PLATTER

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**PRE-RECEPTION**

*Drinks*

**NV HENRIOT, SOUVERAIN BRUT**  
Champagne, France  
840 KR

**PROSECCO D.O.C SERENISSIMA EXTRA DRY**  
Venetia, Italy  
552 KR

**MARTIN CÓDAX ALBARIÑO**  
Rias Baixas, Spain  
512 KR

**GRAVELLY FORD PINOT NOIR**  
California, USA  
592 KR

*About our menus*

This menu is valid between 2024-09-01 och 2025-01-31.

Prices are excluding of VAT.

Minimum number of orders are 20 personer.

When booking, the entire group must agree on the same menu, except for special dietary requirements.

We reserve the right to make changes regarding prices and content.