

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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MARCONA
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 2025-08-31.

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.