

HORS D'OEUVRE

HORS D'OEUVRE - 67 KR/EACH

On assorted bread

FENNEL SALAMI WITH ROASTED PEPPER &
ROSMARY

SMOKED SALMON WITH DILL & HORSERADISH

SUNDRIED TOMATOES WITH FETA CHEESE &
BASIL

ROAST BEEF WITH DANISH REMOULADE

SHRIMP "SKAGEN" IN MAYONNAISE

VÄSTERBOTTEN CHEESE & HORSERADISH

ASSORTED
NUTS
58 KR/BOWL

CRISPS
58 KR/BOWL

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MARCONA
ALMONDS
76 KR/BOWL

OLIVES
67 KR/BOWL

CANAPÉES - 80 KR/EACH

On assorted bread

BEEF TARTAR WITH WITH TRUFFLES, ROASTED
ONIONS & PICKLED BEETROOT

GOAT CHEESE TARTELETTE

BOQUERONES WITH PARMESAN, TOMATO &
HARISSA

PROSCIOUTTO & PARMESAN

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 beteen 2025-09-01 och 2025-12-31.

Prices are excluding 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.