

2023

NEW YEAR'S CATERING



STARTER

Skagen toast on homemade bread

VEG – Vegan Skagen toast on home made bread

MAIN COURSE

Whole roasted beef tenderloin with potato gratin and red wine sauce, along with oven-baked red onion and confit tomatoes

VEG – Mushroom Wellington with potato gratin and red wine sauce, along with oven-baked red onion and confit tomatoes

DESSERT

Chocolate panna cotta with cloudberry

695 SEK | VEG 595 SEK

To favour your take-away and planning, the New Year's menu is catered cold together with accompanying instructions for reheating when you wish to dine. Announce any allergies or vegetarian choices when booking.

PRE-BOOK | +46(0)980-630 00 | BOKNING@RIPAN.SE

CAMP
Ripan