

CATERING BUFFET

THE WILD | SEK 545

Shiitake mushroom soup with sherry croutons
Cured Arctic char canapés
Roasted root vegetables
Marinated forest champignons
Moose topside roast beef
Traditional souvas-smoked reindeer topside
Red wine gravy with lingonberries
Roasted almond potatoes
Bread and butter

THE MEDITERANIAN | SEK 525

Gazpacho
Salami Milano
Coppa di Parma
Serranos ham
Sirloin pastrami
Thyme and garlic roasted potatoes
Herbed red wine gravy
Lemon-marinated shrimp
Quinoa salad with lemon, parsley, truffles
Pasta salad with sun-dried tomatoes, Caprese
Shoot salad
Olives
Pesto
Bread and butter

VIVE LA FRANCE | SEK 525

Bouillabaisse
Croutons
Aioli
Tomato salad with herbs and red onion
Garlic-marinated champignons with beans
Country salad with haricot verts, pork, egg
Cheese pie
Beef Provençale
Potato salad with Dijon mustard
Bearnaise sauce
Bread and butter

FROM EARTH TO TABLE | SEK 455

Vegetarian bouillabaisse
Croutons
Aioli
Pasta salad with sun-dried tomatoes and feta
Cheese pie
Quinoa salad with lemon and thyme
Grilled and filled portobello mushrooms
Roasted bell peppers with potatoes and herbs
Truffle mayonnaise
Shoot salad
Bread and butter

Prices applies per person and for a minimum of 10 people where the entire party chooses the same menu. Add a dessert for SEK 55/person, choose between raspberry panna cotta, chocolate mousse with berries and 3 different hand-made chocolate pralines.

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CAMP
Ripan