CATERING BUFFET

THE WILD | SEK 545

Shiitake mushroom soup with sherry croutons
Cured Arctic char canapés
Roasted root vegetables
Marinated forest champignons
Cold cuts of game
Traditional souvas-smoked reindeer topside
Red wine gravy with lingonberries
Roasted baby potatoes
Bread and butter

THE MEDITERANIAN | SEK 495

Gazpacho
Salami Milano
Coppa di Parma
Serranos ham
Lemon & thyme baked chicken fillet
Garlic-roasted potatoes
Caprese salad
Tzatziki
Risoni salad with sun-dried tomatoes & feta
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
Goat cheese tart
Beef Provençale
Romaine lettuce with bacon, onion,
tomato, parmesan & capers
Potato salad with Dijon mustard
Bearnaise sauce
Bread and butter

FROM EARTH TO TABLE | SEK 455

Potato and leek soup
Croutons

Pasta salad with sun-dried tomatoes & feta
Beluga lentil salad with roasted root vegetables
Red lentil tempura with vegetables
Grilled and filled portobello mushrooms
Roasted potatoes with 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 125/per son, choose between raspberry panna cotta, chocolate mousse with berries and 3 different hand-made chocolate pralines SEK 35/each.

