CATERING MENU

STARTERS |

Forest mushroom soup with croutons	SEK 135
Italian antipasto with cheeses & condiments	SEK 165
Traditional seafood Toast Skagen with vendace roe & lemon	SEK 155
Vegan Toast Skagen with vegetarian caviar & vegan fraiche	SEK 125
Smoked Arctic char with green pea pannacotta, cauliflow-	SEK 175
er, lemon crème and almond potato crisps	

MAIN COURSES |

Traditional minced smoked reindeer, browned butter & potato puree	SEK 295
Traditional meat, potato, & onion casserole with lingonberries	SEK 255
Herb-baked salmon fillet with buttered potatoes and hollandaise sauce	SEK 295
Oven roasted beef tenderloin with potatoes au gratin & red wine gravy	SEK 485
Mushroom risotto with white caprin & pickled pumpkin	SEK 225

ALL MAIN DISHES ARE SERVED WITH WARM OR COLD VEGETABLES ACCORDING TO AVAILABILITY OF THE SEASON

DESSERTS |

Chocolate mousse with mixed berry compote	SEK 125
Vanilla & coffee pannacotta with cloudberries	SEK 125
Wheat porridge with cream & traditional Kangos biscuit	SEK 135

Prices applies per person and for a minimum of 10 people where the entire party chooses the same dishes (with the exception of possible dietary deviations)

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