

LARGE PARTIES

THREE COURSE MENUS FOR PARTIES OF 20 PEOPLE OR MORE

WE WISH TO HAVE A PRE-ORDER OF YOUR UNITARY MENU (VEG. EXCEPTED) NO LESS THEN SEVEN DAYS PRIOR TO YOUR DINNER.

MENU ONE

515:-/person

GREEN ASPARAGUS

with confit of duck breast, parmesan crème and truffle

OVEN BAKED ARCTIC CHAR

with a variation of cauliflower, scallions, herbs and beurre noisette

CHOCOLATE CAKE

with mint crème, strawberry compote and whipped cream

MENU TWO

545:-/person

SEARED SCALLOPS

with cauliflower crème, balsamico reduction, scallions and bacon crumbs

DUCK BREAST

with creamed point cabbage, truffle, wine braised bacon and port wine sauce

PUFF PASTRY

with seasonal berries, vanilla parfait and nut croquante

MENU THREE

595:-/person

BLEAK ROE

with potato terrine, chives crème and red onion

VEAL LOIN

with vegetables, foie gras and marsala demi-glace

PANNACOTTA

on green cardamom with berries and sauternes sabayonne

THE GREEN MENU

475:-/person

CHÈVRE GRATINATED BEETS

with candied walnuts and balsamico reduction

GRILLED AUBERGINE

with mixed bean salad, fingerling potatoes, mushroom, truffle oil and parmesan crème

DESSERT

Same dessert as the rest of your party, alternatively if all of you chose this menu you can chose any of the desserts.

WINE PACKAGES

GOOD WINES

360:-/person

GREAT WINES

495:-/person

OUR BEST WINES

595:-/person

obs - preorder of your wine package should be made at the same time as your menus.

CANCELLATION POLICY

ALL PRICES ARE INCL. VAT. CANCELLATION MUST BE MADE AT LEAST SEVEN BANK DAYS PRIOR THE EVENT TO AVOID BILLING. IF CANCELLATION OCCURS AFTER THIS, YOU WILL BE CHARGED WITH 50 PERCENT OF THE TOTAL AMOUNT. IN CASE OF CANCELLATION, OR REDUCTION, TWO DAYS OR LESS PRIOR THE EVENT YOU WILL BE CHARGED WITH 100 PERCENT OF THE ORDERED MENU. PAYMENT TERMS ARE 10 DAYS.

djurgårdsbrunn
bar & restaurang