

# LARGE PARTIES

THREE COURSE MENUS FOR PARTIES OF 20 PEOPLE OR MORE

WE WISH TO HAVE YOUR PRE-ORDER OF YOUR UNITARY MENU SELECTION (VEGETARIANS EXCLUDED) AT LEAST 7 DAYS PRIOR YOUR DINNER.  
OBS - IF YOU HAVE ANY ALLERGIES AND WANT A MORE DETAILED INFO ABOUT OUR FOOD, PLEASE LET US KNOW IN ADVANCE.

## MENU ONE

### BEEF CARPACCIO

with pickled mustard seeds, parmesan,  
baked tomato and rucola crème

### BLACKENED COD LOIN

with braised endive, olive gravy, beluga lentils  
ragu and herb salad

### WHIPPED RASPBERRY PANNACOTTA

with freeze dried raspberries,  
white chocolate and liquorice

440:-/PERSON

## MENU TWO

### BLACKENED SALMON

with trout roe, pickled red onion, lemon crème,  
kavring crumbs and dill oil

### DUCK BREAST

with roasted turnip purée,  
deep fried leeks and lemon gravy

### MOCCA SEMIFREDDO

with caramelized walnuts and  
mascarpone crème with vanilla and rum

490:-/PERSON

## THE GREEN MENU

### ROASTED CELERIAC SOUP

with mushroom cream cheese and croutons

### GNOCCHI

with tomato vinaigrette, baked portabello,  
pickled butternut pumpkin, deep fried sage  
and parmesan froth

### DESSERT

Same dessert as the rest of your party

400:-/PERSON

## WINE BUNDLES

OUR WINE BUNDLES INCLUDE ANE GLASS  
FOR EVERY DISH. WE CAREFULLY SELECT  
EACH WINE FOR YOUR MENU.

### GREAT WINE

390:-/PERSON

### OUR BEST WINE

525:-/PERSON

PLEASE ORDER THE WINE BUNDLES AT THE  
SAME TIME AS YOUR MENU.

**djurgårdsbrunn**  
bar & restaurang

**CANCELLATION POLICY**  
PRICES ARE INCL. VAT. CANCELLATION OF AN EVENT MUST BE MADE  
AT LEAST SEVEN DAYS PRIOR THE EVENT TO AVOID BILLING. IF  
CANCELLATION OCCURS AFTER THIS WE WILL CHARGE 500 SEK PER  
GUEST. THE NUMBER OF GUESTS CAN BE ADJUSTED WITHOUT CHARGE  
UNTIL TWO DAYS PRIOR YOUR VISIT. PAYMENT TERMS ARE 10 DAYS.