

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 rucicola crème

BLACKENED COD LOIN

with spinach & beluga lentil salad, leeks, blue
mussels and white wine sauce

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.