

LARGE GROUPS

DJURGÅRDSBRUNN WINTER 2018

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

BEETROOT SOUP

with goat cheese cream and roasted pumpkin seeds

POACHED COD

with browned butter, hazelnut, salad on potato and Jerusalem artichoke, kale and caramelized onion mayo

CHOCOLATE CREAM

with raspberry compote, candid nuts and cookie crumbles

440:-/PERSON

MENU TWO

TUNA CARPACCIO

with chili mayo, soy pickled mushroom, onion and sugar pea salad

TRI TIP ON VEAL

with tarragon butter, salad in roasted pumpkin, potato, red onion and spinach

COCONUT SEMIFREDDO

with rum marinated fruit and roasted coconut

490:-/PERSON

THE GREEN MENU

GRATED RADISH

with chili mayo, soy pickled mushroom, onion and sugar pea salad

KARL JOHAN MUSHROOM RISOTTO

with fried artichoke, artichoke foam and oyster mushroom

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

C A N C E L L A T I O N P O L I C Y
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.