



LARGE GROUPS

DJURGÅRDSBRUNN MAY - AUGUST 2018

FROM 20 PERSONS. WE WISH TO HAVE YOUR PRE-ORDER OF YOUR UNITARY MENU SELECTION (VEGETARIANS EXCEPTED) AT LEAST 7 DAYS PRIOR YOUR DINNER. NB - IF YOU HAVE ANY ALLERGIES OR WANT A MORE DETAILED INFO ABOUT OUR FOOD, PLEASE LET US KNOW IN ADVANCE.

MENU ONE

FOIE GRAS BRULÉE

with crisp green salad, croutons
and apricot dressing

GRILLED CORN-FED CHICKEN

with kalamata olives, creamy lemon polenta
and spinach salad

STRAWBERRIES

with basil ice cream and crushed meringues

460:-

MENU THREE

DEEP FRIED GOAT CHEESE

on a green salad with almond
and shallot vinaigrette

ASPARAGUS AND ARTICHOKE

with summer primeurs, haricots verts
and truffle froth

BLUEBERRY PIE

with cardamom ice cream and maple syrup

420:-

MENU TWO

BLEAK ROE TOAST

with smetana, red onion, chives, lemon and dill

POACHED COD

with braised anchovy butter, horseradish, baked
egg, new potato, spinach and dill

MILK CHOCOLATE CRÈME

with rhubarb & lemon compote
and vanilla cookie crumbs

510:-

WINE BUNDLES

WINE BUNDLE 1

350:-/person

Wine bundle 1 consists of
one glass per course. We carefully
match a wine to each dish.

WINE BUNDLE 2

480:-/person

Wine bundle 2 consists of
one glass of sparkling on arrival,
one glass per course and coffee.
We carefully match a wine to each
dish.

DON'T MISS OUR FAMILY STYLE SERVING
ON THE NEXT PAGE

NB - The wine bundles should be
ordered at the same time as your
menu.

djurgårdsbrunn
bar & restaurang



FAMILY STYLE

DJURGÅRDSBRUNN MAY - AUGUST 2018

595,- PER PERSON

FROM 20 PERSONS. HERE WE SERVE THE FOOD - ON TRAYS AND IN LARGE BOWLS - IN THE MIDDLE OF THE TABLE FOR EVERYONE TO SHARE. JUST THE WAY A FAMILY DINNER SHOULD BE! NB - IF YOU HAVE ANY ALLERGIES OR WANT A MORE DETAILED INFO ABOUT OUR FOOD, PLEASE LET US KNOW IN ADVANCE.

BREAD BASKET

FARM BREAD, KAVRING & CRISP BREAD
with fresh cheese

SALADS

BROCCOLI AND CAULIFLOWER SALAD
with goat cheese and pumkin seeds

CAESAR SALAD
with crutons and sardells

TOMATO SALAD
with pickled red onion and spinach

WARM

ASPARAGUS AND ARTICHOKE
with summer vegetables, haricots verts
and spinach

GRILLED TUNA
with gremolata

GRILLED CHUCK ROLL

CHORIZO

HERB ROASTED POTATOES

ACCOMPANIMENTS

TZAZIKI, CHIPOTTE MAYONNAISE,
BBQ SAUCE AND BEARNAISE

DESSERT

DJURGÅRDSBRUNN'S MERINGUE SWISS

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.