

# LARGE GROUPS

DJURGÅRDSBRUNN SEPTEMBER - NOVEMBER 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

### CARPACCIO

with tangy mushroom, apple, turnip crème with juniper berry and hazelnuts

### STEAMED COD

with dill seed sauce, butter cooked leek and fennel, pickled kohlrabi and potato purée

### ALMOND CAKE

with vanilla cream, apple compote and brown buttered ice cream

549:-

## MENU THREE

### CHANTARELLE SOUP

with cheese and caraway crème and croutons

### PUMPKIN RISOTTO

med roasted mushroom, mangold, spinach and crispy västerbotten cheese

### TONIGHT'S CHEESE

med crackers och marmelade

498:-

## MENU TWO

### COLD-SMOKED SALMON

with cauliflower, radish, crispy kavring bread and cold pressed rapeseed oil

### GRILLED VEAL

with ox tail gravy, potato fondant, glazed onion, roasted onion purée and crispy cabbage

### BAKED CHOCOLATE

with creamy milk chocolate, peach sorbet and caramellised nuts

549:-

## 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 SEPTEMBER - NOVEMBER 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

BEETROOT SALAD  
with goat cheese and roasted pumpkin seeds

TOMATO SALAD  
with pesto dressing and herbs

CRISPY ICEBERG LETTUCE  
with chorizo mayonnaise and chorizo crumbs

ROMAINE SALAD  
with beans, caprice dressing and cheese

## WARM

BAKED CHUCK STEAK

TUNA

SPICY CHICKEN WINGS

PUMPKIN RISOTTO

FRENCH FRIES

## ACCOMPANIMENTS

BEARNAISE, PESTO DRESSING, CHILI DIP

## DESSERT

CHEESE TRAY  
with marmalade, crackers, crisp bread  
and roasted seeds

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.