

# THE GAZEBO

MAY - AUGUST 2020

WELCOME TO OUR COZY GAZEBO!

WE WISH TO HAVE YOUR PRE-ORDER OF YOUR UNITARY MENU SELECTION (VEGETARIANS EXCLUDED) AT LEAST 7 DAYS PRIOR YOUR DINNER.

THE GAZEBO HOLDS UP TO 14 PEOPLE AND MINIMUM DEBIT IS FOR 8 PERSON. VENUE FEE IS 2000:-

IF YOU HAVE ANY ALLERGIES AND WANT A MORE DETAILED INFO ABOUT OUR FOOD, PLEASE LET US KNOW IN ADVANCE.

## A NICE START

### A GLASS OF CAVA

NV VILLA CONCHI, CAVA, ESP.....110

### A GLASS OF CHAMPAGNE

NV G.H MUMM BRUT, FRA.....130

### A GLASS OF NON-ALCOHOLIC CHAMPAGNE

RICHARD JUHLIN.....95

## WINE BUNDLES

### BUNDLE 1

ONE GLASS PER COURSE. WE CAREFULLY MATCH A WINE TO EACH DISH.....350

### BUNDLE 2

ONE GLASS OF SPARKLING ON ARRIVAL, ONE GLASS OF WINE PER COURSE AND COFFEE. WE CAREFULLY MATCH A WINE TO EACH DISH.....480

THE WINE BUNDLE NEED TO BE ORDERED AT THE SAME TIME AS THE MENU



## 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.

**djurgårdsbrunn**  
bar & restaurang

# MENU 1

## STARTER

### **GRAVAD & BLACKENED TENDERLOIN**

with fried capers, roasted beetroot crème and gravad egg yolk

## MAIN COURSE

### **BLACKENED COD**

with mashed new potatoes, browned truffle butter,  
peccorino and crispy sugarsnaps

## DESSERT

### **MILK CHOCOLATE PANNACOTTA**

with chocolate sprinkle, raspberry meringue and caramelised  
white chocolate crème

479:-

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# MENU 2

## STARTER

### **SKAGEN**

on rye bread with bleak roe and horseradish

## MAIN COURSE

### **WHOLE ROASTED TENDERLOIN**

with baked tomato, string beans, french fries and bearnaise

## DESSERT

### **SWEDISH SUMMER**

strawberries with vanilla ice-cream

579:-

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# MENU 3

## STARTER

### **ASPARAGUS**

with cress pannacotta, vinegar cooked apple and tangy fennel

## MAIN COURSE

### **BAKED CAULIFLOWER**

with potato purée flavoured with fermented garlic, roasted chili  
oil, spinach, sugarsnaps and lemon marinated almonds

## DESSERT

### **RUM DRENCHED SPONGE CAKE**

with grilled pineapple sorbet with roasted coconut sand and  
candied lime

419:-

Do you want to know exactly what the food contain? Email us!