

THE GAZEBO

SEPTEMBER - NOVEMBER 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.....115

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

STARTER

DJURGÅRDSBRUNN'S MUSHROOM TOAST 145
creamy autumn mushroom on toasted brioche,
västerbotten cheese crisp and chives

SMOKED MONKFISH 125
with roasted cauliflower soup, trout roe
and roasted pumpkin seeds

CONFIT OF DUCK 125
with roasted garlic purée, port wine foam and savoy cabbage

SKAGEN TOAST 165
skagen on toasted brioche with bleak roe, lemon and dill

MAIN COURSE

GRILLED TENDERLOIN MEDALLIONS 295
with tomato salad, café de Paris butter and
potato gratin

FISH- & SEAFOOD STEW 275
the daily catch served with a musty stew and
crutons and aioli

BUTTER FRIED CORNFED CHICKEN BREAST 235
with red wine jus, smoked pork belly- & mushroom ragu
and potato purée

DEEP-FRIED ORGANIC TOFU 225
with a salad on butternut squash- & butter beans, aged cheddar
and mayonnaise on mushroom vinegar

DESSERT

CHOCOLATE PARFAIT 125
with caramelized nuts, blackberry
and vanilla crème fraiche

ALMOND CAKE 115
with tangy apple sorbet, Madeira syrup
and salt roasted almond crisp

LEMON- & MERINGUE PIE 105
with raspberry and shiso cress

CHOCOLATE TRUFFLE 35
flavoured with sea-buckthorn

CHOCOLATE BALL 35
Bockholmengruppen's classic chocolate ball

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