

LARGE GROUPS

DJURGÅRDSBRUNN JANUARY - MARS 2019

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

TUNA CARPACCIO

with lemon aioli, crispy sugarsnaps, spinach and tomato

BROILED SALMON

"sandefjord stewed", salsify with chive and trout roe, crushed potatoes with dill and butter

ALMOND CAKE

with white chocolate, smokey whiskey and roasted almonds

549:-

MENU THREE

BAKED BEETROOT

with goat cheese, salted almonds, honey and herb salad

OPEN LASANGA

with mushroom stew, crispy kale, parmesan foam, baked tomatoes and blackened onion rings

GRANDMA'S LOLLY BOX 139

with milkchocolate, sugared raspberry and sweet crumbs

498:-

MENU TWO

JERUSALEM ARTICHOKE SOUP

with smoked salmon and trout roe

DEER

with carrot purée, baked point cabbage, tangy dill gravy, dill butter and roasted hazelnuts

COBLER OF THE DAY

with vanilla sauce

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 JANUARY - MARS 2019

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

STRING BEAN
with red pesto and rucola

TOMATO SALAD
with red onion and basil

PICKLED CAULIFLOWER, GINGER AND CUCUMBER
with sesame

ROASTED CARROT
with spinach

WARM

BAKED LOIN OF PORK FROM DUROC PIG

OVER NIGHT BAKED CHUCK STEAK RIB

GRILLED SPICY TUNA

BAKED TURNIP WITH DEEP FRIED SAUERKRAUT
AND BEAN CRÉMÉ

FRENCH FRIES

ACCOMPANIMENTS

LEMON AIOLI, BEARNAISE SAUCE, ROASTED KALE & ONION GRAVY

DESSERT

COBBLER OF THE DAY
with vanilla sauce

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.