

# THE GAZEBO

MAY - AUGUST 2019

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:- OBS - 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	
CAMPO VIEJO CAVA RESERVA.....	85
A GLASS OF CHAMPAGNE	
MUMM CORDON ROUGE.....	115
A GLASS OF NON-ALCOHOLIC CHAMPAGNE	
RICHARD JUHLIN.....	65

## DRINKS

ELDERBERRY SPRITZ	
CAVA, ELDERBERRY, LEMON, ELDERBERRY TONIC & ORANGE BITTERS.....	125
LIMONE SPRITZ	
LIMONCELLO, LEMON & TONIC.....	135
DB OLD FASHIONED	
BOURBON, SUGAR, ANGOSTURA- & ORANGEBITTERS.....	145

## WINE BUNDLES

BUNDLE 1	
BUNDLE 1 CONSISTS OF ONE GLASS PER COURSE. WE CAREFULLY MATCH A WINE TO EACH DISH.....	350
BUNDLE 2	
BUNDLE 2 CONSISTS OF 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 STEAK

with grilled tomato, tarragon fresh cheese and crispy leeks

## MAIN COURSE

### GRILLED CORNFED CHICKEN

with deep-fried new potatoes, tangy capers, parmesan emulsion and  
grilled gem salad

## DESSERT

### STRAWBERRY TARTELETTE

with vanilla crème and meringue

460:-

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# MENU 2

## STARTER

### SKAGEN TOAST

with bleak roe

## MAIN COURSE

### GRILLED VEAL

with marrow jus, baked tomato salad, french fries and sauce bearnaise

## DESSERT

### CRÈME BRÛLÉE

579:-

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# MENU 3

## STARTER

### GRILLED ASPARAGUS

with ramson mayonnaise, smoked almond and watercress

## MAIN COURSE

### VARIATION OF BROCCOLI

with potato purée flavored with fermented garlic, roastad quinoa and  
cracked port wine reduction

## DESSERT

### DEEP-FRIED DONUTS

with rhubarbs, vanilla crème and maple syrup

445:-