

LARGE PARTIES

MAY - AUGUST 2019

DJURGÅRDSBRUNN

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



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:-

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:-

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:-

MENU 4

FAMILY STYLE

TABLE BUFFET

SALADS

TABBOULEH

CRISPY ICEBERG SALAD

with blue cheese dressing, red onion and bacon

TOMATO SALAD

with chili, red onion and lemon

HUMMUS

à la Djurgårdsbrunn

WARM

GRILLED ASPARAGUS

with ramson mayonnaise

CRISPY POTATOES

with herbs

GRILLED TUNA

GRILLED VEAL

GRILLED CORNFED CHICKEN

SAUCES

TSATZIKI

TANGY CAPERS AND PARMESAN EMULSION

BBQ SAUCE

BEARNAISE SAUCE

DESSERT

DJURGÅRDSBRUNN'S SUMMER MERINGUE SWISS

with vanilla ice-cream, strawberry compote, strawberries, blueberries, raspberries, meringue and chocolate sauce

595:-

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 400 SEK PER GUEST. THE NUMBER OF GUESTS CAN BE ADJUSTED WITHOUT CHARGE UNTIL TWO DAYS PRIOR YOUR VISIT. PAYMENT TERMS ARE 10 DAYS.