

# WEEKEND BUFFET

SEPTEMBER - NOVEMBER 2019

325 :- INCL. COFFEE, 95 :- FOR CHILDREN UNDER 12 YEARS

## A GREAT START

### MIMOSA

ORANGE JUICE, CAVA.....98

### ONE GLASS OF CAVA

NV VILLA CONCHI, CAVA, ESP.....105

### ONE GLASS OF CHAMPAGNE

NV PERRIER JOUËT, FRA.....135

### ONE GLASS OF NON-ALCOHOLIC CHAMPAGNE

RICHARD JUHLIN.....95



## BREAD, CHEESE AND BUTTER

BREAD BASKET WITH FOCACCIA AND CRISP BREAD • CREAM  
CHEESE • WHIPPED BUTTER • THIS WEEK'S SELECTION OF  
CHEESE • THIS WEEK'S MARMALADE

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## "SMÖRREBRÖD" ON KAVRING BREAD

### TURNIP CREME

with sautéed reindeer, lingon berries and deep-fried parsley

### MOZZARELLA

with red pesto, pomegranate and rocket salad

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## SALADS

### SALAD ON BUTTERNUT PUMPKIN, ENDIVE

#### AND PUMPKIN SEEDS

with white balsamico vinaigrette

### CRISPY BROCCOLI

with miso dressing and pickled chili

### ROASTED BEETROOT

with spinach, ash of leek and crumbled goat cheese

### FRISÉE SALAD

with pear, blue cheese and lemonette dressing

### ROASTED ROOT VEGETABLES SALAD

with mustard dressing and parsley

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## THE SEA

### CLASSIC RAW SPICED SALMON

with dill and mustard sauce

### ANCHOVY CHEESECAKE

with red pesto, pomegranate and rocket salad

### SMOKED SHRIMPS

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## COLD SAUCES

### MISO DRESSING

### MUSTARD SAUCE

### WHITE BALSAMICO VINAIGRETTE

### AIOLI

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## WARM SAUCES

### TOMATO SAUCE

with roasted garlic

### ROASTED KALE IN STOCK

with plums

### CREAMY MUSHROOM SAUCE

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## CLASSIC WARM BRUNCH COURSES

**SPICY DEEP-FRIED CHICKEN WINGS**

**OVEN OMELETTE**  
with dill and white wine stewed common mussels

**BAKED BEANS IN TOMATO**

**SCRAMBLED EGGS**

**BACON**

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## SERVED BY THE CHEF

**LOIN OF PORK FROM DUROC PIG**

**OVERNIGHT BAKED TOPSIDE**  
with gremolata

**GRILLED TUNA**  
with berbere spice

**BAKED CELERIAC**  
with pea creme and deep-fried caper

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## WARM ACCOMPANIMENTS TO THE CHEF'S

### CHOSEN DETAILS

**HERB ROASTED POTATOES**

**POLENTA CAKE**  
with lemon and parmesan

**BAKED CHAMPIGNONS**  
with roasted garlic, parsley and crispy bread crumble

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### DESSERTS

**CHIA PUDDING MADE OF COCONUT MILK**  
with mango and roasted coconut

**QUARK**  
with raw preserved blueberries and granola

**DARK CHOCOLATE PANNA COTTA**  
with "drunk" blackberries

**SWEDISH BROWNIE MUDCAKE**  
with vanilla creme

**SPONGE CAKE**  
with lemon curd and raspberry jam

**COBBLER**  
with vanilla creme

**SELECTION OF COOKIES**

**CHOCOLATE BALLS**

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Do you want to know exactly what's in your food?  
Ask your waiter and we will tell you more.