

THE GAZEBO

SEPTEMBER - NOVEMBER 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 NV VILLA CONCHI, CAVA, ESP.....	105
A GLASS OF CHAMPAGNE NV PERRIER JOUÉT, FRA.....	135
A GLASS OF NON-ALCOHOLIC CHAMPAGNE RICHARD JUHLIN.....	95

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.

MENU 1

550:-/PP

STARTER

CARPACCIO ON DILL MARINATED SIRLOIN STEAK

with tangy red onion mayonnaise, grated champignon,
brioche crisp and fris e and dill salad

MAIN COURSE

DUCK BREAST

with salad on brussels sprouts and roasted walnuts, black
currant jus, roasted Jerusalem artichoke and black currant jelly

DESSERT

CHURROS

with whipped cloudberry pannacotta and grapefruit granit e

MENU 2

485:-/PP

STARTER

SPICE-BLACKENED LOIN OF SALMON

with roasted cauliflower pur ee, crispy cauliflower and spiced
green tomato

MAIN COURSE

MUSHROOM FILLED PORCHETTA

with potato pur ee, port wine jus, baked onion
and deep-fried kale

DESSERT

MOCCA SEMIFREDDO

with caramelized white chocolate and preserved blackberries

MENU 3

495:-/PP

STARTER

BAKED YELLOW BEET

with spiced honey glaze, herb salad, crispy levian bread, turnip
mayonnaise flavoured with juniper berry and rosemary

MAIN COURSE

BEETROOT RISOTTO

with deep-fried goat cheese, beetroot crisp, beetroot sprouts and
parmesan foam

DESSERT

BUTTER-BAKED AUTUMN APPLE

with fudge sauce, spiced brioche crisp and lemon sorbet

DO YOU WANT TO KNOW EXACTLY WHAT EACH DISH CONTAINS?
ASK YOUR WAITER AND WE WILL TELL YOU MORE.