

# LARGE GROUPS

SEPTEMBER - NOVEMBER 2019

## DJURGÅRDSBRUNN

### A GREAT START

<b>ONE GLASS OF CAVA</b> NV VILLA CONCHI, CAVA, ESP.....	105
<b>ONE GLASS OF CHAMPAGNE</b> NV PERRIER JOUËT, FRA.....	135
<b>ONE GLASS OF NON-ALCOHOLIC CHAMPAGNE</b> RICHARD JUHLIN.....	95

### WINE BUNDLES

<b>BUNDLE 1</b> BUNDLE 1 CONSISTS OF ONE GLASS PER COURSE. WE CAREFULLY MATCH A WINE TO EACH DISH.....	350
<b>BUNDLE 2</b> 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

**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.

# 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

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# 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

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# 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.