

LARGE PARTIES

MAY - AUGUST 2020

DJURGÅRDSBRUNN

A NICE START

A GLASS OF CAVA	
NV VILLA CONCHI, CAVA, ESP.....	110
A GLASS OF CHAMPAGNE	
NV G.H MUMM BRUT, FRA.....	130
A GLASS OF NON-ALCOHOLIC CHAMPAGNE	
RICHARD JUHLIN.....	95

WINE BUNDLES

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

STARTER

GRAVAD & BLACKENED TENDERLOIN

with fried capers, roasted beetroot crème and gravad egg yolk

MAIN COURSE

BLACKENED COD

with mashed new potatoes, browned truffle butter,
peccorino and crispy sugarsnaps

DESSERT

MILK CHOCOLATE PANNACOTTA

with chocolate sprinkle, raspberry meringue and caramelised
white chocolate crème

479:-

MENU 2

STARTER

SKAGEN

on rye bread with bleak roe and horseradish

MAIN COURSE

WHOLE ROASTED TENDERLOIN

with baked tomato, string beans, french fries and bearnaise

DESSERT

SWEDISH SUMMER

strawberries with vanilla ice-cream

579:-

MENU 3

STARTER

ASPARAGUS

with cress pannacotta, vinegar cooked apple and tangy fennel

MAIN COURSE

BAKED BROCCOLI

with truffle browned butter, peccorino, sugar pea and spinach
salad and potato purée

DESSERT

RUM DRENCHED SPONGE CAKE

with grilled pineapple sorbet with roasted "coconut sand" and
candied lime

419:-

Do you want to know exactly what the food contain? Email us!

FAMILY STYLE MENU

START

TOMATO SALAD

with pickled red onion and caper

GARDEN SALAD

CAESAR SALAD

QUINOA SALAD

with soy marinated broccoli and pickled red onion

WARM

CRISPY CHICKEN THIGH FILLET

TRI-TIP ON VEAL

with café de paris

BLACKENED TUNA

with sriracha mayonnaise and korean chili

FRENCH FRIES

with herb spice

GRILLED ASPARAGUS

with peccorino

SAUCES

BEARNAISE

SRIRACHA MAYONNAISE

RED WINE SAUCE

DESSERT

DJURGÅRDSBRUNN'S SUMMER MERINGUE SWISS

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

595:-

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