

MENU

FOR PARTIES OVER 10

BASIC

Choose your appetizer & main course

MAK'S SLIDER

Marinated & fried chicken, soy mirin & garlic emulsion, salad, pickled chili

CHIPS & DIP

Almond potato crisps, smetana, bleak roe or vegan caviar

MISO-HUNGRY

Miso baked celeriac, lemon tapioca, cress oil, roasted almond, black cabbage, fried mushroom

MR. JANSSON

Seared cod with potato mash, sandefjords sauce with anchovy & chive, blackened onion, roe, crispy potato

FOOD PACKAGE395

SOME EXTRA

Choose your main course

FOREST MUSHROOM FLATBREAD

Mushroom & truffle flatbread, tomato sauce, truffle mayonnaise, deepfried onion

MISO-HUNGRY

Miso baked celeriac, lemon tapioca, cress oil, roasted almond, black cabbage, fried mushroom

OH DEAR

Venison, potato cake, truffle mayonnaise, crispy potatoes, baked beets, red wine sauce, preserved raw black currant

MR. JANSSON

Seared cod with potato mash, sandefjords sauce with anchovy & chive, blackened onion, roe, crispy potato

CREME BRULÉE

Classic Creme brulée

FOOD PACKAGE495

LET'S GO CRAZY

5 course dinner

MUSHROOM TARTLETT

Tartlett filled with mushroom cream, chives

CHIPS & DIP

Almond potato crisps, smetana, bleak roe or vegan caviar

MI-SO HUNGRY

Miso baked celeriac, lemon tapioca, cress oil, roasted almond, black cabbage, fried mushroom

OH DEAR

Venison, potato cake, truffle mayonnaise, crispy potatoes, baked beets, red wine sauce, preserved raw black currant

CREME BRULÉE

Classic Creme brulée

FOOD PACKAGE595



KITCHEN & TABLE

BY MARCUS SAMUELSSON



Please let us know if there are any allergies in your party.