

MENU

FOR PARTIES OVER 10

Entire party chooses from the same column

BASIC

Choose your appetizer & main course

MAK'S SLIDER

Breaded deep fried feta cheese slider, tomato salsa, pomegranate, sriracha mayonnaise & mint

BLACKENED SCALLOPS

Patagonian scallops, cauliflower purée, pickled apple, fried onion, kimchi and mango glaze

SUMMER SALMON

Blackened ASC Salmon, dill emulsion citronette, broccoli, boiled potato, pomegranate, fennel in baragou layer, gem lettuce

LITTLE GEM

Grilled gems salad, roasted pumpkin, vinegar marinated turnip, roasted hazelnuts & pecorino

FOOD PACKAGE395

SOME EXTRA

Choose your appetizer & main course

MAK'S SLIDER

Breaded deep fried feta cheese slider, tomato salsa, pomegranate, sriracha mayonnaise & mint

BLACKENED SCALLOPS

Patagonian scallops, cauliflower purée, pickled apple, fried onion, kimchi and mango glaze

CONFIT DUCK

Confit duck leg, fennel puree, salted silver onion, sage and garlic roasted gnocchi, duck gravy and shallots

SUMMER SALMON

Blackened ASC Salmon, dill emulsion citronette, broccoli, boiled potato, pomegranate, fennel in baragou layer, gem lettuce

SIGN OF PASSION

Mango & passionfruit parfait, chocolate cake, coconut chickpea meringue

FOOD PACKAGE495

LET'S GO CRAZY

5 course dinner

CRISPY COD

Panko - fried cod, smoked vegan mayonnaise, pickled cucumber, grilled lemon

GOLDEN KAVIAR PIZZA

Grilled flatbread, whitefish roe, fresh potatoes, soured onions, butter protein, dill

BLACKENED SCALLOPS

Patagonian scallops, cauliflower purée, pickled apple, fried onion, kimchi and mango glaze

CONFIT DUCK

Confit duck leg, fennel puree, salted silver onion, sage and garlic roasted gnocchi, duck gravy and shallots

SUMMER STRAWBERRY

Herb sorbet, milk foam, marinated strawberries, lime meringue, sponge cake with browned butter

FOOD PACKAGE595



KITCHEN & TABLE

BY MARCUS SAMUELSSON



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