

GROUP MENU

Welcome to choose one of our group menus.

The whole group will eat the same menu, we will of course respect allergies and special diets.
Parties of 15 guests or more needs to pre-order their choice of wines.

THE LOCAL

BEEF TARTARE

Blackened beef tartare, baked
beets, shallots, cress,
champagne vinaigrette,
beet crisp, parmesan mayo
& capers



GREEN COD

Buttered cod MSC certified,
crème nînon vs. beurre blanc,
sprouts, sautéed petit pois,
peas from Gotland
& chickpea puree



BROKEN BLUEBERRY DREAMS

Blueberry compote, crushed
cookies & sour cream sorbet

3 COURSE MENU525
2 COURSE MENU425

MEAT THE BOARD

NORDIC DELI

Smoked salmon, sour cream,
cured lemons, fried
Jerusalem artichoke &
"kalix" swedish caviar



COWBOY STEAK

Grilled veal entrecôte, hearts
salad, bourbon sauce, celeriac,
"karljohan" mushrooms
& edamames



CHOCOLATE & CHERRIES

Chocolate brownie terrine,
cottage cheese cream
& cherries

3 COURSE MENU495
2 COURSE MENU395

WINE MENU

For full wine list, please ask!

BASIC 230/PERS

Sommelier's choice of
red or white wine, 2 glasses

SOME EXTRA 370/PERS

Start with a glass of bubbly.
Sommelier's choice of red or
white wine, 2 glasses including
a refill to main course

LET'S GO CRAZY 460/PERS

You deserve a great wine!
Start with a glass of Champagne.
Hand picked wines for the occasion,
2 glasses including a refill to the
main course.

Important information, please read!

These menus are for parties of more than 8 guests.
We will need your choice of menu and wine, at the
latest 4 working days before your arrival. If you
have any comments or special requests, please let
us know and we will do our best to accommodate
them. Of course we respect allergies and special
diets.

Amendments of guest amounts can be done until
12 hours before arrival, after that the booked
amount will be charged.



KITCHEN & TABLE

BY MARCUS SAMUELSSON

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



MSC-C-54562



ASC-C-00656