

GROUP & EVENT MENU-

2024

Choose 1 of the below menu for the whole party

MINGEL MENU

A selection of small dishes and canapés, ideal for After-work event, mingel and cocktail parties.

Choose three or five from these alternatives:

BUFFALO MOZZARELLA

Tomatoes, roasted almonds, balsamic vinegar, basil pesto

ROSTBIFF SANDWICH

Remoulade sauce, roasted onions, pickles

SHRIMP SANDWICH "SKAGEN" ON ROASTED BREAD

American whitefish roe, lemon, dill

JERUSALEM ARTICHOKES

Roasted bell pepper sauce

HUMMUS

Olive oil, chili, sourdough bread

FETA CHEESE SALAD

Pickled red beets, roasted walnuts, chickpeas, parsley

FRUIT SALAD

Mint, roasted white chocolate, fruits of the season

3 ST / 285 / PERSON 5 ST / 450 / PERSON

BUFFET ~

We set up a fantastic buffet with all produces of the season.

BUFFALO MOZZARELLA

Tomatoes, roasted almonds, balsamic vinegar, basil pesto

FETA CHEESE SALAD

Pickled red beets, roasted walnuts, chickpeas, parsley

NABO'S FLATBREADS

Prosciutto & Vegetarian Tomato sauce, mozzarella, salsa verde

ROSTBIFF SANDWICH

Remoulade sauce, roasted onions, pickles

FRENCH POTATO SALAD WITH SMOKED SALMON

Tarragon, parsley, cornichons, capers

ROASTED CHICKEN

Nabo's salad base of seasonal variety, hummus, tomatoes, ponzu vinaigrette

ADD DESSERT FOR 80 KR:

FRUIT SALAD

Mint, roasted white chocolate, fruits of the season

550 / PERSON ~

OSTRON FINE DE CLAIRE

Served with pickled shallot vinaigrette and lemon

45 / ST ∽

For parties of over 20 guests, a service charge of 4% is added to the total amount. Dishes from different menus cannot be combined. We require the final food order and allergies /preferences 10 days before the booking at the latest.

SEE NEXT PAGE FOR MORE MENU CHOICE -



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SNACKS & SPARKLING PACKAGE

Lemon and rosemary marinated olives, Marcona almonds, crisps and banderillas.

Two glasses of prosecco

pprox 375 / PERSON pprox



ASCARO BOWL

Choose between:

GREEK SALAD WITH ROASTED CHICKEN

Feta cheese, olives and red onions

CAESAR SALAD WITH TIGER SHRIMPS

Roman salad, bacon, croutons, parmesan dressing

SOYA MARINATED TOFU

Nabo's salad base of seasonal variety, hummus, tomatoes, ponzu vinaigrette

220 / PERSON

FLATBREADS -

Served straight out of the oven and onto large wooden board

TIGER SHRIMPS

Tomato sauce, buffalo mozzarella, chili, tomatoes, coriander

PROSCIUTTO

Tomato sauce, salsa verde, buffalo mozzarella, tomatoes

VEGETARIAN

Tomato sauce, buffalo mozzarella, tomatoes jerusalem artichokes, basil

255 / PERSON ~

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≈ BEVERAGE SELECTION ≈

SPARKLING Baglietti Prosecco 2020 Glera, Veneto, Italy......765 WHITE 2021 Chablis, Louis Robin, Chardonnay. Bourgogne, France................750 2021 Sancerre, Gitton, Sauvignon blanc. Loire, France800 2021 Saar Riesling, Donatushof, Riesling, Mosel, Germany680 2021 Alvarinho, Soalheiro. Alvarinho, Loureiro, France.................660 **RED** 2020 Les Cotilles, Pinot noir, Famille Roux, Bourgogne, France685 ROSÉ 2021 M de Minuty, Ch. Minuty, Grenache, Provence, France685 2021 Minuty Prestige, Ch. Minuty, Grenache, Provence, France720 SPRITZ OCH COCKTAILS Aperol Spritz......155 Aperol, Prosecco, soda, Orange Mojito175 Bacardi rum, mint, lime, soda Gin & Yang175 Bombay Sapphire Gin, St Germain, cucumber sugar, lemon, soda **BEERS** Estrella Galicia (Draught 40 cl)......94 Estrella Galicia (bottle 33 cl)86 Mikkeller BURST IPA 33cl96 Estrella Galicia (non-alcoholic 25 cl)64 NON-ALCOHOLICS Coca Cola & Cola Zero......48 Törst organic: Real raspberry, Real Elderflower, Real Lemon......59

Mineral water still/ Sparkling 75cl......65

