



EST 1664

PELIKAN • BAREN • LILLA MATSALEN

MENU FOR LARGE GROUPS

PLEASE SELECT ONE MENU FOR THE WHOLE PARTY.

YOU CAN ALSO ADD MENU 4 (VEGETARIAN) IF YOU LIKE.
THESE MENUS MIGHT BE SUBJECT TO POSSIBLE CHANGES WITH SHORT NOTICE BECAUSE OF AVAILABILITY
OF SEASONAL PRODUCTS.

MENU 1

“S.O.S” ASSORTMENT OF PICKLED HERRING & CHEESE
PELIKAN’S MEATBALLS WITH CREAM SAUCE, PICKLED CUCUMBER, LINGONBERRIES & POTATO PURÉE
RASPBERRY PIE, ALMONDS, ROASTED WHITE CHOCOLATE & VANILLA ICE CREAM,

575

MENU 2

JERUSALEM ARTICHOKE SOUP, CURED VENISON & BLEAK ROE
PAN FRIED ARCTIC CHAR W. MASHED POTATOES W. ANCHOVIES, SANDEFJORD SAUCE & TROUT ROE
CARDAMOM PANNACOTTA, CLOUDBERRY & COOKIE CRUMBS

625

MENU 3

TOAST SKAGEN WITH BLEAK ROE
VENISON FILLET W. POTATO CAKE, MORELS STEWED IN CALVADOS, MADEIRA GRAVY
PICKLED SILVER ONIONS, FRIED SHALLOTS

CRÈME BRÛLÉE
695

MENU 4

GREEN SALAD WITH VINAIGRETTE
POTATO DUMPLINGS W. PICKLED CELERIAC, KALE, LINGONBERRIES & BROWNEED BUTTER

ONE SCOOP OF SORBET
435

MENU 5 GROSSHANDLARMIDDAG

— PREDINNER DRINK —
A “GROSSHANDLARE”
4 cl eau de vie with lemonade
— FIRST PLATE —
“GUBBRÖRA” ANCHOVIES, EGGS, PARSLEY &
DILL
— SECOND PLATE —
BOILED KNUCKLE OF PORK WITH MASHED
SWEDES & THREE KINDS OF MUSTARD
— DRINKS INCLUDED —
2 DRAFT 40 CL AND 1 AQUAVIT 6 CL
— DESSERT —
COFFEE WITH AVEC 4 CL &
PELICAN’S SWEETS

1125

(PRICES INCLUDE VAT)