



# GROUP MENU

These menus are adapted for parties of at least 9 people. You compose your own 3-course menu. We will of course respect any allergies or special dietary restrictions. The pre-order must be received by us no later than five days before your arrival.

## STARTER

### **Burrata “gazpacho” 165 SEK**

Swedish tomatoes, Spanish chervil, silver onion & olive oil

### **Vendace roe from Kalix 295 SEK**

Freshly fried brioche, sour cream, red onion & chives

### **Carpaccio on Swedish dairy cow 295 SEK**

Vendace roe from Kalix, tarragon & roasted sourdough

## MAIN COURSE

### **Butter fried char 365 SEK**

Green asparagus with sage & lemon, green leaves, Sandefjord sauce & new potatoes "midsummer"

### **Grilled tournedos 545 SEK**

Provençale potatoes, haricots verts & three-pepper sauce

### **Grilled sirloin steak on Swedish dairy cow 545 SEK**

Browned butter béarnaise, baked tomatoes, confit garlic, green salad & french fries

## DESSERT

### **Crème brûlée 135 SEK**

### **Strawberries 155 SEK**

White chocolate mousse, roasted almonds & sorbet on basil and apple

## Booking Terms

The final number of guests must be communicated to the restaurant no later than two working days before your arrival. After this, the number of pre-ordered menus will be charged. To ensure a complete experience during your visit, we kindly ask you to adhere to your scheduled arrival time.

Cancellation of the entire booking must be made in writing via email.

## Approved Payment Methods

We do not accept separate payments per person; a maximum of 2 cards is allowed. Accepted payment cards: (Amex, Master/Eurocard, VISA). If an invoice is desired, a pre-order with full invoicing details is required. Payment terms: 10 days.