

Wedding menu

CANAPÉES SEK 45/PCS

Grilled herb-marinated vegetables with pistou and rye bread

Classic Skagen on light bread, dill and sikrom

Hot smoked steak in thin slices with horseradish and crispy bread



STARTERS

Halibut carpaccio with trout roe, lemon vinaigrette and green apple

Lobster and shrimp cocktail in glass with avocado and Rhode Island dressing

Duck Au Torchon with fried brioche, poached pear, port wine and salad shoots



VARMRÄTTER

Grilled turbot with hollandaise, primroses and herb tossed potatoes

Seafood-stuffed red sole with lobster sauce, sugar snap peas and lemon au gratin potato puree

Beef fillet tournedos with green pepper sauce, haricot vert and Hasselback potatoes



DESSERTS

Peach Melba with vanilla ice cream and candied almonds

Hot chocolate fondant and milk ice cream

3 kinds of Swedish farm cheeses with marmalade and swedish crisp bread

If you are unsure about allergens – ask us! - Feel free to ask for our wine list.