## Dinner Buffets

### Menu 1
- **Bulgur salad, apple & kohlrabi**
- **Roasted pumpkin, pumpkin seeds, parmesan cheese**
- **Feta cheese & broccoli pie**
- **Spicy fried endive salad, shrimps**
- **Hummus**
- **Mushrooms salad, lemon, rocket salad, truffle oil**

Hot component: Olive baked salmon with vegetables “provençal”

- **Lemon cake, mango curd, smoked almonds**
- **Sourdough bread, butter, olive oil, herb cream cheese**

Price: **SEK 425**

### Menu 2
- **Mussels cooked in beer, tomato & parsley**
- **Creamy potato salad, fennel**
- **Lemon marinated beetroots, baby leafs**
- **Bean salad with thyme roasted root vegetables, currant vinaigrette**
- **Smoked cream cheese**

Hot component: Pork loin with crispy rind, pickled cabbage, calvados jus

- **Apple & cardamom compote, vanilla pudding, crumble**
- **Sourdough crisp bread, butter, cream cheese, canola oil**

Price: **SEK 400**

### Menu 3
- **Beef salad, coriander, toasted sesame seed**
- **Kimchi**
- **Spring roll with spicy shrimps, plum dip**
- **Rice salad, aubergine, chili**
- **Soy mayonnaise & prawn crisps**
- **Charred tuna, ponzu sauce**

Hot component: Spice roasted duck breast, mango jus, pak choi

- **Chocolate pudding with chili, preserved ginger**
- **Papadums, bread & herb cream cheese**

Price: **SEK 410**
DINNER MENUS

2 courses with mini dessert sek 420.-
Grilled scallop, salt baked celeriac, oyster mayonnaise, tomato confit
Seared cod loin, creamed cabbage, deep fried mushrooms, hash brown
“Mazarin”; almond cake, vanilla crème, raspberry macaron

Menu 1 | 3 courses sek 495.-
Cured frøya salmon, watercress mayonnaise, trout roe, rye bread, cucumber
Roast duck breast, baked parsnips, polenta temne, duck jus
Milk chocolate crème, citrus salad, mango curd

Menu 2 | 3 courses sek 450.-
Venison roast, pickled root vegetables, matured cheese from Wapnö, dried lingonberries
Baked char, potato & celeriac crème, charred onion, lemon oil
Goat cheese pudding, caramelized figs, pickled pumpkin, smoked pumpkin seeds

Menu 3 | 3 courses sek 475.-
Charred langoustine, crème & chips of Jerusalem artichokes, lobster soup
Red wine braised beef cheek, mushroom & artichoke ragout, truffle, potato purée
Preserved cloudberries, cookies & wafers, vanilla ice cream

Dinner | first course, sek 150.- | main course, sek 300.- | dessert, sek 60.-
Grilled scallop, salt baked celeriac, oyster mayonnaise, tomato confit
Cured frøya salmon, watercress mayonnaise, trout roe, rye bread, cucumber
Venison roast, pickled root vegetables, matured cheese from Wapnö, dried lingonberries
Charred langoustine, crème & chips of Jerusalem artichokes, lobster soup

Seared cod loin, creamed cabbage, deep fried mushrooms, hash brown
Roast duck breast, baked parsnips, polenta temne, duck jus
Baked char, potato & celeriac crème, charred onion, lemon oil
Red wine braised beef cheek, mushroom & artichoke ragout, truffle, potato purée

“Mazarin”; almond cake, vanilla crème, raspberry macaron
Milk chocolate crème, citrus salad, mango curd
Goat cheese pudding, caramelized figs, pickled pumpkin, smoked pumpkin seeds
Preserved cloudberries, cookies & wafers, vanilla ice cream

“Chef’s choice”
A unique menu, composed according to your taste or specific wishes – or, let the us surprise You with the best produce and ingredients available at the moment.
3, 5 or 10 courses – You decide! From sek 500.-