

## Dinner for 12 persons or more

Please choose one menu for the whole company.  
Please alert if you have any allergies at time of booking.

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### Add dessert 50 kr

Crème Brûlée

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### **MENU #1** 440 kr

**1/2 Steak tartar with truffle mayo, pickled onions, beetroot crisps & sherry vinegar**

1/2 Råbiff med tryffelmayo, picklad silverlök, rödbetschips & Sherryvinäger

**Pan fried fillet of hake, buttered crayfish sauce, summer vegetables & parsnips- and potato purée**

Halstrad kummelrygg med smörad kräftsås, sommarprimörer & palsternacks- och potatispuré

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### **MENU #2** 460 kr

**Salmon tartar with avocado crème, pickled cucumber, bleak roe & Ponzu**

Laxtartar med avokadokräm, picklad gurka, löjrom & Ponzu

**Grilled Sirloin, portabello mushrooms, chorizo, savoy butter, French fries & red wine sauce**

Grillad ryggbiff med Portabellosvamp, Chorizo, kryddsmör, pommes frites & rödvinssås

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### **MENU #3** 370 kr

**White asparagus with browned butter Hollandaise & deep-fried oyster mushrooms**

Vit sparris med brynt smörhollandaise & friterad ostronskivling

**Saffron risotto with cherry tomatoes au confit, green peas & deep-fried carrot**

Risotto med saffran, konfiterade körsbärstomater, ärtor & friterad morot