



PLEASE NOTE!

Orders from our conference menu and tapas menu must be made well in advance of your event.

Changes may occur.



BREAKFAST

Sandwiches

89,- per unit.

Croissants

With or without chocolate. 35,- per unit.

Yoghurt with muesli

Plain yoghurt with homemade muesli. 49,- per unit.

Fruits

45,- per person.

Coffee/tea

35,- per unit. or 49,- per person for the whole day.

LUNCH

Sandwiches

Two sandwiches per person. 89,- per person.

Lunch of the day

Choose between veggie, meat or fish + dessert of the day. 225,- per unit.

DINNER

Two courses

Grilled squash, sage pankò, tomato- and lentil ragu, local yoghurt, pickled onions and carrots

Raspberry pannacotta, sorbét, biscotti and caramelized oat crumble.

270,- per person.

Additional choices:

Meat or fish of the day. 95,- per person.



Tapas Menu

Shared courses

60,- per unit

Cauliflower

Cauliflower grilled and marinated in red curry oil, lime, coriander and mint with gribishe dressing

Onions

Baked golden onions with onion puree with a flavor of thyme and lauren, chips made of local cheese

Beets

Smoked beets, pickled golden beets and marinated romaine lettuce

Carrots

Honey baked carrots with coriander and roasted pumpkin seeds

Tomato

Local tomatoes with pickled red onions, cucumber herbs, olive oil and mozzarella

Eggplant

Grilled and marinated eggplant, tomato lentil compote, dried olives and mustard mayo

Potato

Small salty potatoes with smoked cream and homemade siracha

Sweet potato

Baked sweet potato with cumin, marinated with coriander and chili

Padrones

Grilled padrones with leek pesto and fried parsley

Celery root

Baked celery, roasted black cabbage and lovage mayo



Event Menu (Evening)

Three courses

450,- per person

Appetizers

Jerusalem artichoke and cauliflower soup + chips, roasted wild mushrooms, pickled carrots, chervil and lovage mayo

Or

White asparagus and asparagus beans grilled and marinated in tarragon oil, smoked beetroot, apple hollandaise, fried caper and tarragon powder

Main courses

Glazed eggplant.

Served with lentil stew, yoghurt, mint, filo chips and lime.

Or

Grilled and baked cauliflower with smoked cream, tarragon oil and soy baked king oyster mushroom

Desserts

Pannacotta.

or

Dark chocolate ganach, raspberry sorbét and jelly, nut crunch and mint syrup