GROUP MENU

Applies to groups of at least 15 people. Pre-order required at least 4 days in advance.

Choose from our selected dishes:

2 dishes 399:-
3 dishes 499:-

STARTERS

Roasted Beetroot (Vegan) - Oven-roasted beetroot, horseradish cream, toasted hazelnuts and chives.
Suitable Beer: Malty Dark Ale / Pinot Noir + Aquavit

Swedish Sirloin Carpaccio - Rocket, Parmesan cheese, chili & yuzu mayonnaise, toasted almonds.
Suitable Beer: Saison or Dry Fresh Lambic / Aromatic White Wine + Aquavit

MAIN COURSES

Celeriac (Vegan) - Pressed celeriac terrine, apple & celeriac purée, browned hazelnut butter with maple syrup.
Suitable Beer: Gueuze-style Lambic or Saison / Dry White Wine + Aquavit

Halibut - Lemon velouté, dill & chive oil, summer cabbage, potatoes and fennel.
Suitable Beer: Gueuze or Saison / Dry White Wine with Bright Acidity + Aquavit

Swedish Veal Meatballs - Creamy potato purée, pickled pressed cucumber, cream sauce and lingonberries.
Suitable Beer: Belgian Strong Dark Ale or Dark Lager + Aquavit

DESSERTS

Sorbet - Today's flavor.
Suitable Beer: Fruity Mead or Grappa

Rhubarb Crème Brûlée - Rhubarb with a caramelised sugar crust.
Suitable Beer: Fruity Mead or Aromatic Rum

Allergic? Ask us and we'll help you adjust your menu!

Origin of the meat? Please feel free to ask the staff

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