




MENUS FOR LARGER GROUPS

FROM 15 PERSONS. PRE-ORDER OF MENU IS REQUIRED 7 DAYS PRIOR THE DATE AT THE LATEST.

In our dining room The Orient Express, named because of a resemblance to an old train compartment, we can welcome larger groups to sit a little more secluded, which is great when you're a large group.



MENU ONE

595:-

BLEAK ROE

with red onion, smetana and toast

POACHED FILLET OF CHAR

with chanterelles, frothy lobster sauce,
sweet n' sour onion and potato purée

BAKED CHOCOLATE

with vanilla ice cream and warm raspberries

MENU TWO

695:-

LIGHTLY GRILLED TUNA TATAKI

with creamy avocado and cilantro

TENDERLOIN PROVENÇALE

with butter seared beans, ox tail gravy
and truffle potato purée

RHUBARB COMPOTE

with Italian meringue and vanilla ice cream

MENU THREE

- THE VEGETARIAN MENU -

390:-

VARIATION OF BEETS

with gruyéré, cress and a honey and champagne vinaigrette

GRILLED CELERIAC

with creamy and crispy cauliflower, gruyéré, hazelnuts and
browned butter

COCONUT BRÛLÉE

with passion fruit and coconut ice cream

SEE NEXT PAGE FOR OUR
FAMILY STYLE SERVING





THE ORIENT EXPRESS
FAMILY STYLE SERVING

795:-
From 8 persons

“Here the food comes on large platters, trays and in bowls.
Everybody around the table prepares their own plate, resulting in a
lively and vibrant family dinner.”

Let's get this feast started!

SMALL ENTRÉES

GARLIC BREAD

L'ESCARGOT PROVENÇALE

TUNA SKEWER

GRATINATED OYSTERS "ROCKEFELLER"

DEEP FRIED PORK RIND WITH SABRASADA

SPANISH CHARCUTERIES

VEAL TARTARE WITH PARMESAN AND BASIL

“By now there should be a nice mood
around the table. Let's get going with
some barbeque!”

FROM THE GRILL

*- We select and grill at least three different kinds of
entrecôte and some other nice detail.
For this we serve...*

GARDEN SALAD - BEETS- FRENCH FRIES
BEARNAISE SAUCE - OX TAIL GRAVY

DESSERT

*- Filled up and satisfied but there's still something missing.
Now we bring out large trays of...*

MERINGUE SVISS

MERINGUE SHELLS WITH WHIPPED CREAM, VANILLA ICE CREAM AND CHOCOLATE SAUCE

CANCELLATION POLICY

PRICES ARE INCL. VAT. CANCELLATION OF AN EVENT MUST BE MADE AT LEAST 7 BANK DAYS
PRIOR THE EVENT TO AVOID BILLING. IF CANCELLATION OCCURS AFTER THIS WE WILL
CHARGE 500 SEK PER GUEST. THE NUMBER OF GUESTS CAN BE ADJUSTED WITHOUT CHARGE
UP UNTIL TWO DAYS PRIOR YOUR VISIT. PAYMENT TERMS ARE 10 DAYS.