

THREE COURSE SEATED DINNER EXAMPLE

STARTER

**Charred Baltic herring with egg-potato salad
and pickled red onion**

MAINS

Grilled tofu with poached leek and crispy cauliflower

OR

**Lightly smoked rainbow trout
with fermented asparagus seasoned beurre blanc**

OR

Black garlic glazed entrecôte with oxtail-Madeira sauce

DESSERT

Blueberry pie with white chocolate creme and thyme

SEASONAL MENU 68/guest

COFFEE/TEA 4/guest

The menu is served for the whole table company but we do take care of all the informed allergies and food restrictions individually. The prices include tableware and VAT. Ingredients of the menu might vary throughout the season depending on the seasonality and availability. The menu catered to the guests and the possible dietary restrictions must be informed 20 days before the event. Number of guests confirmed 10 days before the event is criteria for the invoicing behalf of food. We only use fish and meat products that are carefully sourced. Favoring organic and locally grown produce, always knowing the origin.

ADLERFELT