

CATERING AND EVENT MENU

- Breakfast -

Your choice of breakfast sandwich 45:-

- Cheese and ham
- Cheese and turkey
- Liver pâté and cucumber
- Aged cheese, sprouts and bell pepper (Vegetarian)

Blueberry and cardamom yoghurt with Pocket's granola 45:-

Scrambled eggs 55:-

+ parmesan 65:-

+ parmesan and truffle 85:-

American pancakes with maple syrup, cream cheese, berries and caramelized pecans 85:-

Omelette with Västerbotten cheese 55:-

Boiled egg with caviar 15:-

Fried bacon and chorizo 45:-

Smoothie of the season 39:-

Fresh fruit juice 35:-

- Salad -

Salad with shrimps, avocado, egg, fennel, chili dressing and radish 155:-

Salad with charcuterie, parmesan, olives, roasted peppers and lemon dressing 125:-

Chicken salad with tarragon cream, zucchini, tomato, red onion and pecorino 125:-

Vegetarian salad with feta cheese, seasonal vegetables, lentils, beans and herb dressing 125:-

- Wraps -

Chicken wrap with quinoa, romaine, parmesan and lemon 89:-

Veggie wrap with falafel, tahini yoghurt, tabbouleh, mint and tomato 89:-

Wrap with cured salmon, dill, mustard, potatoes, cucumber and fennel 89:-

- Snack 45:- each -

Hash with anchovy, eggs and onions on Pocket's bread

Seafood cocktail with carrot and ginger

Frittata with mushroom and truffle oil

Skagen with crayfish on crisp bread

Broiled tuna on tortilla with avocado cream

Raindeer hash with horseradish on rye bread

Courgette with gruyere and hazelnuts

Lángos with roe, red onions, crème fraîche and dill

Beef tartar with lettuce, pickled beet, capers and dijon

Almond potatoe pancakes with lemon tapioka and chervil

- Snack 65:- each -

Taco with your choice of

- Lobster
- Bleak roe
- Scallop

Duck liver mousse on brioche with quince marmelade and macadamia crust

Cocktail with scallop served in the shell with cucumber, jalapeño, lemon and shallots

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- Buffé -

Buffé 1 225:-

- ◇ Manchego
- ◇ Spicy char with apple, dill and horseradish
- ◇ Creamy potato salad with capers and red onion
- ◇ Salad with beets, goat cheese and roasted almonds
- ◇ Mushroom and feta cheese omelette
- ◇ Garden salad
- ◇ Freshly baked bread with beaten butter
- ◇ Parmesan cremé

Add dessert 45:-

Seasonal cruble pie with whipped vanilla cream

Buffé 2 255:-

- ◇ Smoky salmon with ginger mayonnaise
- ◇ Minced chicken with truffle
- ◇ Skagen on crostini
- ◇ Carrot salad with harissa dressing
- ◇ Salad with bulgur, tomato, parsley and lemon
- ◇ Broccoli pie with parmesan and pine nuts
- ◇ Crudité salad
- ◇ Freshly baked bread with beaten butter
- ◇ Truffle cremé

Add dessert 45:-

Cheesecake with white chocolat and raspberry

Buffé 3 295:-

- ◇ Tuna taco with avocado
- ◇ Cured salmon trout with trout roe and bread crumbs
- ◇ Roast beef of veal
- ◇ Roasted Jerusalem artichokes, roasted pepper and tomato
- ◇ Freshly baked bread with beaten butter

Add dessert 75:-

Baked vanilla cremé with cloudberry and mazarin tart

- Dinner -

Menu 1 487:-

Pocket's tartar of swedish ox with gruyere, grated egg yolk and crispy potatoes

Broiled pikeperch with lobster vinaigrette, soused fennel, carrot and almond potato purée

Baked chocolate with soused sea buckthorn, sea buckthorn curd and milk chocolate cremé and candied hazelnuts

Menu 2 505:-

Potato and leek soup with lemon tapioka potato crouton, truffle and parmesan chips

Spiced veal with mushroom, vinegar sauce and purée of Jerusalem artichokes

Crème brûlée with sorbet of the season

Menu 3 549:-

Lightly baked salted char with smoked sour cream, chive oil, cucumber and trout roe

Crispy duck with confited duck leg, orange sauce, celeriac and truffle

Caramelized apple with vanilla ice cream, almond cake and salt toffee