

BUFFET MENU

Available for parties over 20 persons

STARTERS

**Tuna salad, potatoes, green beans,
tomatoes, and olives with lemon dressing - LF, GF**

**Fennel marinated salmon, buttermilk
sauce, and fennel seasoned malt bread - LF, GF**

**Roast beef, lamb's lettuce,
and horseradish sauce - LF, GF**

**Roasted carrots, chickpeas, sesame,
parsley, and harissa dressing - LF, GF**

**Quinoa salad, dried tomatoes, cauliflower, and
Marcona almonds with dijon vinaigrette - LF, GF**

Leafy greens with vinaigrette - LF, GF

Bread selection and butter - LF

Montipagano Bianco, Umani Ronchi, Abruzzo, Italy - 52 l 75 cl

Montipagano Rosso, Umani Ronchi, Abruzzo, Italy - 52 l 75 cl

BUFFET MENU

MAIN COURSE

**Smoked Arctic char, fennel,
and creamy crayfish sauce – LF, GF**

*Woolshed Vineyard Sauvignon Blanc,
Mud House, Marlborough, New Zealand – 75 75 cl*

or

**Lamb Wallenberg, fingerling potatoes,
green peas, and lingonberry – LF, (GF)**

*Corvers-Kauter Rheingau Pinot Noir,
Weingut Dr. Corvers-Kauter, Rheingau, Germany – 75 | 75 cl*

DESSERT

Mascarpone and lemon cake – LL, GF

*Tokaji Édes Szamorodni 1413,
Disznókő, Tokaj-Hegyalja, Hungary – 90 | 50 cl*

With one main course

82 | person

With two main courses

94 | person

Without main course

65 | person

BEEF – UY | LAMB – NZ

LF – lactose-free | LL – low-lactose | GF – gluten-free | (GF) – available as gluten-free

KÄMP

BUFFET MENU

CHAMPAGNE

Pol Roger Brut Reserve	140
Pol Roger Brut Vintage 2016.....	160
Pol Roger Brut Vintage Rosé 2018.....	180

SPARKLING

Sumarroca Cava Brut Reserva 2019.....	80
<i>Organic</i>	

COFFEE | TEA

Coffee	7
Tea	7

DIGESTIFS

Hennessy VSOP	17,5
Hennessy XO	43
Christian Drouin Calvados VSOP.....	17,5
Amaretto	9,5
Baileys	9,5