

MENU

FOR PARTIES OVER 10

BASIC

Choose your appetizer & main course

MAK'S SLIDER

Deep-fried feta cheese slider, tomato salsa, pomegranate, sriracha mayonnaise & mint

CHIPS & DIP

Almond potato crisps, smetana, bleak roe or vegan caviar

FARMERS GRILLED CELERY STEAK

Baked celeriac, sweet potato puree with carrot, roasted brussels sprouts, deep-fried parsnip & shallots vinaigrette

MR. JANSSON

Seared cod with potato mash, sandeffords sauce with anchovy & chive, blackened onion, roe, crispy potato

FOOD PACKAGE395

SOME EXTRA

Choose your main course

FOREST MUSHROOM FLATBREAD

Mushroom & truffle flatbread, tomato sauce, truffle mayonnaise, deep fried onion

FARMERS GRILLED CELERY STEAK

Baked celeriac, sweet potato puree with carrot, roasted brussels sprouts, deep-fried parsnip & shallots vinaigrette

OH DEAR

Venison, potato cake, truffle mayonnaise, crispy potatoes, baked beets, red wine sauce, preserved raw black currant

MR. JANSSON

Seared cod with potato mash, sandeffords sauce with anchovy & chive, blackened onion, roe, crispy potato

CREME BRULÉE

Classic Creme brulée

FOOD PACKAGE495

LET'S GO CRAZY

5 course dinner

MUSHROOM TARTLETT

Tartlett filled with mushroom cream, chives

CHIPS & DIP

Almond potato crisps, smetana, bleak roe or vegan caviar

FARMERS GRILLED CELERY STEAK

Baked celeriac, sweet potato puree with carrot, roasted brussels sprouts, deep-fried parsnip & shallots vinaigrette

OH DEAR

Venison, potato cake, truffle mayonnaise, crispy potatoes, baked beets, red wine sauce, preserved raw black currant

CREME BRULÉE

Classic Creme brulée

FOOD PACKAGE595



KITCHEN & TABLE

BY MARCUS SAMUELSSON



Please let us know if there are any allergies in your party.