



ETABL 1664 / EST 1664

PELIKAN · BAREN · LILLA MATSALEN

MENU FOR LARGE GROUPS

PLEASE SELECT ONE MAX TWO MENUS FOR THE WHOLE PARTY.
YOU CAN ALSO ADD MENU 4 (VEGETARIAN) IF YOU LIKE.
THESE MENUS MIGHT BE SUBJECT TO POSSIBLE CHANGES WITH SHORT
NOTICE BECAUSE OF AVAILABILITY OF SEASONAL PRODUCTS.

MENU 1

“S.O.S” ASSORTMENT OF PICKLED HERRING & CHEESE
PELIKAN´S MEATBALLS WITH CREAM SAUCE, GHERKINS &
LINGONBERRIES
BLUEBERRY PIE WITH VANILLA ICE CREAM 448.-

MENU 2

CURED MOOSE CARPACCIO W. SWEDISH CHEESE & PICKLED MUSHROOMS
SEARED RAINBOW TROUT W. GLAZED BEETROOT & LIME BUTTER
CHOCOLATE MOUSSE W. RASPBERRIES & WHIPPED CREAM 603.-

MENU 3

TOAST SKAGEN WITH ALIX BLEAK ROE
ROASTED REINDEER W. POTATO CAKE, MUSHROOM SAUCE & ROWAN
BERRY JELLY
CRÈME BRÛLÉE 620.-

MENU 4

AUTUMN GARDEN SALAD
POTATO DUMPLINGS WITH MUSHROOM, BROWNED BUTTER AND SPINACH
ONE SCOOP OF SORBET 365.-

MENU 5

GROSSHANDLARMIDDAG
— PREDINNER DRINK —
A “GROSSHANDLARE”
4 CL EAUDEVIE WITH LEMONADE
— FIRST PLATE —
GUBBRÖRA” ANCHOVIES, EGGS, PARSLEY & DILL
— SECOND PLATE —
BOILED KNUCKLE OF PORK W. MASHED SWEDES & THREE
KINDS O MUSTARD
— DRINKS INCLUDED —
2 DRAFT 40 CL AND 1 AQUAVIT 6 CL
— DESSERT —
COFFEE WITH AVEC 4 CL & CHOCOLATE PRALINES 795.-

(THE PRICES ARE INCLUSIVE VAT)

ENJOY!