



ETABL 1664 / EST 1664

PELIKAN · BAREN · LILLA MATSALEN

MENU FOR LARGE GROUPS

ONE SET MENU FOR THE GROUP ONLY, PLEASE.
(OR IF IT'S VERY DIFFICULT FOR YOU, PLEASE CHOOSE THE SAME
ENTRÉE AND DESSERT AND CHOOSE A FISH, A MEAT AND THE VEGE-
TARIAN FOR MAIN COURSE) EXCEPTIONS ARE VEGETARIANS AND
ALLERGIES.

MENU 1

"S.O.S" ASSORTMENT OF PICKLED HERRING & CHEESE
PELIKAN'S MEATBALLS W. CREAM SAUCE, GHERKINS &
LINGONBERRIES
PEAR PIE WITH VANILLA ICE CREAM 448.-

MENU 2

SWEDISH CHARCUTERIE PLATE
BAKED RAINBOW TROUT W. ARTICHOKE & TROUT ROE
CHOCOLATE TERRINE WITH SEA BUCKTHORN SYRUP 540.-

MENU 3

TOAST SKAGEN W. KALIX BLEAK ROE
ROASTED REINDEER W. PARSNIPS, MUSHROOMS & COFFEE
CRÈME BRÛLÉE 590.-

MENU 4

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!