



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 W. CREAM SAUCE, GHERKINS, LINGONBERRIES
& POTATO PURÉE
BLUEBERRY PIE W. VANILLA ICE CREAM 448.-

MENU 2

CHARCUTERIE & CHEESE PLATE
FRIED ARCTIC CHAR W. HERB SAUCE & SEASONAL VEGETABLES
CHOCOLATE CAKE W. RASPBERRY SAUCE & WHIPPED CREAM 545.-

MENU 3

TOAST SKAGEN WITH ALIX BLEAK ROE
ROASTED REINDEER W. ROOT VEGETABLE TERRINE, HORSERADISH
CREAM & MUSHROOM SAUCE
CRÈME BRÛLÉE 620.-

MENU 4

GREEN 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 869.-

(PRICES INCLUDE VAT)

ENJOY!