



Business lunch 2016 m/y Etera

Remember that you must agree on a menu for all guests

Starters

- Toast Skagen
- Cognac marinated beef fillet w ruccola, parmesan and
- Easy-cured salmon w avocado and horseradish sauce
- * Beetroot w salttoasted almonds and chevré creamé

Main Courses

- Grilled salmon w asparagus, tomatoes and Champagne sauce
- Herbgrilled duck breast w red onion, haricots verts, smoked bacon and redwine sauce
- Roast porkfilét w mushroom, wax beans, onion, harticots verts and portwinesauce
- *Ask for vegetarian choice

Desserts

- Cloudberry parfait w toasted almonds
- Sticky chocolate cake w blueberry, raspberry and whipped cream
- Strawberries w vanilla ice cream

Incl.bread and butter

2 courses 390SEK excl 12% VAT
3 courses 450SEK excl 12% VAT