

WIJKANDERS

RESTAURANG

CATERING

The food is placed on disposable materials. Prices are valid for 25 people or more, only to takeaway, and that all of the guests order the same menu. On delivery 150 sek. is added. For inquiries regarding smaller groups or if you have other requests, please contact us.

VEGETARIAN BUFFET 330:-/person

CABBAGE / MUSHROOMS / GOAT CHEESE

Baked cabbage, deep fried oyster mushrooms & goat cheese

CELERIAC / SOUR CREAM / WALNUTS

Organic deep fried celeriac, dried sour cream & roasted walnuts

AUBERGINE / ZUCCHINI / TOMATO

Gratinated aubergine & zucchini with tomato sauce & grana padano

BEETS / PEAR / MANCHEGO CHEESE

Roasted beets, poached pears, Manchego cheese & roasted almonds

RÖSTI / PARSNIPS / POTATOES

Rösti of parsnips & potatoes, butter fried chard & Swedish matured cheese

LEEKES / FETA CHEESE / KAMUT WHEAT

Leek confit, feta cheese, cashew nuts, kamut wheat & spinach

BREAD / BUTTER / CREAM CHEESE

Sour dough bread, whisked butter & seasoned cream cheese

WIJKANDERS BUFFET 360:-/person

DUCK RILETTE / RAISINS / ONIONS

Confit of duck leg, balsamic braised raisins, deep fried & pickled onions

COD / AUBERGINE / SALMON CAVIAR

Salted & baked cod loin, grilled aubergine, yoghurt & salmon caviar

PORK CHEEKS / CAULIFLOWER / LANGOUSTINE JUS

Pork cheeks, cauliflower purée & blackened cauliflower, langoustine jus

BEETS / GOAT CHEESE / WALNUTS

Roasted beets, goat cheese, walnuts & rocket salad

HARICOT VERTS / WAX BEANS / LEMON

Salad with haricot verts & wax beans, lemon mayonnaise, croutons & herbs

ROOTS / PUY LENTILS / RICOTTA

Salad with lentils & roasted roots, ricotta dressing, parsley & oregano

BREAD / BUTTER / CREAM CHEESE

Sour dough bread, whisked butter & seasoned cream cheese

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CHEFS BUFFET 340:-/person

APPLE / JERUSALEM ARTICHOKE / CHICKEN

Poached apples, purée & crisps of Jerusalem artichoke, glazed chicken leg

GRANAGLIE POTATOES / THYME / LEMON

Roasted Granaglie potatoes, grilled lemon & thyme emulsion

BEETS / CUCUMBER / VEAL

Roast of veal, pickled cucumber, baked beets & mustard cream

WHEAT / CELERIAC/ TROUT

Salad of wheat berries & pickled celeriac, cured trout

MUSHROOMS / PORTABELLO / SOY / ONIONS

Soy baked mushrooms, mushroom purée & pickled onions

ENDIVE / FRISÉE / RAISINS / PARMEGIANNO

Bitter salad, sweet raisins & parmesan dressing

BREAD / BUTTER / CREAM CHEESE

Sour dough bread, whisked butter & seasoned cream cheese

CANAPÉ

25kr/each (minimum of 5 canapées/person)

CRAB / APPLE / CHILI / CROSTINI

Crab "salad", green apple & chili on crostini

VEAL ROAST / BEETS / CUCUMBER / RYE BREAD

Veal roast, baked beets, pickled cucumber & danish rye bread

CHARRED SALMON / TORTILLA / MANGO / CHIPOTLE

Mango & chipotle salsa, charred salmon & deep-fried tortilla crisps

DUCK / GOAT CHEESE / MANDARIN / GEM SALAD

Duck confit, crumbled goat cheese & mandarin vinaigrette in baby gem salad

CELERIAC / WALNUTS / CREAM CHEESE

Baked celeriac, whipped cream cheese & roasted walnuts

POLENTA / GRILLED BELL PEPPER / ANCHOVIES

Polenta cake, grilled red bell pepper & anchovy cream

BLEAK ROE / BLINI / LEMON JELLY / SOUR CREAM

Mini blini, bleak roe, lemon gel, sour cream & red onion