

**Week menu for groups 2021**  
(minimum of 20 persons, vegan options are available)

**Monday**

Mushroom soup (V)  
Fish of the day with rice, salad and sauce  
Coffee and tea, served with a selection of sweet treats and pastries

**Tuesday**

Shrimp cocktail with cocktail sauce and toasted bread with butter  
Lamb fillet with red wine sauce, mashed potatoes, fried root vegetables and crunchy parsnip  
Coffee and tea, served with a selection of sweet treats and pastries

**Wednesday**

Tomato and mozzarella salad  
Grilled arctic char with mashed potatoes, root vegetables, salvia butter and saffron sauce  
Coffee and tea, served with a selection of sweet treats and pastries

**Thursday**

Fish soup  
Lemon and herb seasoned chicken with smoked pepper, salad and potatoes  
Coffee and tea, served with a selection of sweet treats and pastries

**Friday**

Cauliflower soup (V)  
Fish of the day with rice, salad and sauce  
Coffee and tea, served with a selection of sweet treats and pastries

**Saturday**

Beef Carpaccio with rucola, parmesan cheese, Granada pomegranate and pesto  
Lamb fillet with red wine sauce, mashed potatoes, fried root vegetables and crunchy parsnip  
Coffee and tea, served with a selection of sweet treats and pastries

**Sunday**

Tomato and mozzarella salad  
Grilled arctic char with mashed potatoes, root vegetables, salvia butter and saffron sauce  
Coffee and tea, served with a selection of sweet treats and pastries

**Bread (V), whipped butter and hummus (V) is served with each daily menu**

