



EVENING BUFFET

Stracta homestyle soups - made from scratch

Vegetable soup of the day - Vegan friendly
Meat or fish soup of the day - Chef's choice

Freshly baked Stracta bread and butter



Starters

Salmon cured in dill and fennel served with gravlax sauce on the side

A selection of pickled herring in mustard, tomato and curry, with the optional Icelandic rye bread

Freshly chopped tomato, onion and cucumber feta salad
Spinach pasta salad with creamy yogurt sauce
Green Salad - Vegan friendly



Main courses and side dishes

Thai-style noodles mixed with variety of vegetables - Vegan friendly
Crunchy Thai-style vegetable salad - Vegan friendly
Spicy sweet & sour glass noodle salad - Vegan friendly

Oven roasted potatoes with herbs
Rice

Meat of the day served with mushroom sauce
Fish of the day served with chilled horseradish sauce
A hearty vegetarian dish cooked using spices and herbs - Vegan friendly



Desserts

Cake of the day
Fresh fruits

A selection of coffee and tea drinks

