



King's menu

Parsnip soup, herb oil, crispy parsnip chips (L, G)

Domestic beef sirloin steak, port wine sauce, caramelized onions, butternut
squash purée, roasted carrot and parsnip (L, G)

Rhubarb panna cotta (L, G)

Navy menu

Shrimp Skagen on archipelago bread (L)

Pike-perch steamed in white wine, Sandefjord sauce, salmon roe, dill
potatoes, grilled lemon (L, G)

Lemon posset (L, G)

Garden menu

Roasted pointed peppers filled with horseradish cream cheese (VE, G)

Beetroot Wallenberg, potato purée, spinach and red cabbage bake (L)

Vegan lemon posset (VE, G)

Coffee / tea 4 €/ person

The same menu selection and main course for the entire group.

Minimum of 20 people.