



CONFERENCE & MEETING TREATS

FIKA, BREAKFASTS AND NIBBLES TO KEEP YOUR TEAM GOING.

SANDWICH

35 kr excl. VAT

- » Ham and cheese on sourdough bread
- » Cheese and sprouts on sourdough bread
- » Avocado creme, tomato and pickled chili on danish rye bread
- » Egg and kaviar on danish rye bread

JAR

45 kr excl. VAT

- » Greek yoghurt with compote and granola
- » Overnight oats with apple and almond

SMOOTHIE

45 kr excl. VAT

Mango, sea buckthorn, yoghurt and honey

JUICE

45 kr excl. VAT

- Carrot, apple and ginger
- » Strawberry, mint and orange

FIKA

35 kr excl. VAT

- » Carrot cake with citrus, cream cheese icing
- » Almond brownie with chocolate ganache
- » Blueberry and almond cake
- » White chocolate and cranberry cookie
- » Dark chocolate and oat biscuit
- » Granola bar with oats, almonds and dried fruit
- » Raw lemon tart with whipped coconut cream

DESSERT

50 kr excl. VAT

- » Salted caramel and chocolate mousse cake
- » Dessert of the week

BREAKFAST BOX

145 kr excl. VAT

Pick your favorite sandwich, jar, juice and coffee/tea

ALLERGIES?

NO PROBLEMO!
JUST CONTACT US AND WE'LL
FIND A SOLUTION FOR YOU

CATERINGMENY

0920-68068





LET THEM EAT FIKA

WHAT IS A DAY WITHOUT PROPER FIKA? WE HAVE DELICIOUS TREATS TO SOOTHE YOUR SWEET TOOTH.

SIMPLY DELICIOUS

65 kr excl. VAT

- » Sandwich and coffee/tea
- » Fika and coffee/tea

HEALTHY BUNNY

105 kr excl. VAT

Smoothie, muesli bar and coffee/tea

DELUXE TREAT

- » Dessert, juice and coffee/tea
- » Dessert, sparkling wine and coffee/tea

120 kr excl. VAT

165 kr excl. VAT



LIFE IS TOO SHORT FOR BAD COFFEE AND BORING SNACKS

ADD ON:

» Ginger shot $25 \, kr \, excl. \, VAT$ » Juice $45 \, kr \, excl. \, VAT$ » Fruit $12 \, kr \, excl. \, VAT$ » Nuts $35 \, kr \, excl. \, VAT$ » Chocolate bar $35 \, kr \, excl. \, VAT$

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UNZK

LUSCIOUS LUNCHES

SALADS, BOWLS, SOUPS, WRAPS AND HOT POTS - WE HAVE LUNCH OPTIONS FOR EVERY PREFERENCE.

SALADS

133 kr excl. VAT

- Caesar salad with chicken Cos lettuce, bacon, sourdough croutons, parmesan and cherry tomatoes
- **Smoked Salmon Salad** Hot smoked salmon with nobis dressing, grilled asparagus, radishes, lemon and dill
- Panzanella Salad Buffalo mozzarella with roasted peppers, olives, capers, tomato, basil and croutons

WRAPS/BAGUETTES 89 fr excl. VAT

- Spicy chicken with tomato, red onion and guacamole
- with hummus, pico de gallo, lime and koriander

CHECK OUR WEBSITE FOR THIS WEEKS YUMMY LUNCHES

VEGGIE SOUP

99 kr excl. VAT

Veggie soup of the week Vegetarian soup with terrific toppings

LUNCH OF THE DAY

Choose from our daily lunch menu at Vetenskapens hus

From 124 kr ex. VAT

LIVE,

LAUGH,

HOT POTS

115 kr excl. VAT

Our perfect, quick, easy to eat meals for larger groups

- **Beef Goulash**
 - Hungarian beef stew with paprika, chili, caraway seeds, potato and creme fraiche
- Tomato and chickpea stew
 - Hearty vegetarian stew with tomato, chili, and chickpeas, topped with halloumi and baby spinach.
- Malaysian red curry Coconut cream, lemongrass, broccoli,

carrot and coriander (Choose between chicken, shrimps or tofu)



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ALLERGIES?

MINIMUM ORDER 15 PEOPLE

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APPETIZING ANTIPASTI

NOTHING SAYS HOSTESS WITH THE MOSTEST QUITE LIKE A SCRUMPTIOUS ANTIPASTI SELECTION. IT'S A VIBE!



ANTIPASTI

Gran serrano, spinata calabra, pesto caprese crostini, tomato hummus, marinated olives, Gruyere, Parmesan and fig marmalade.

Served with sourdough bread.

145 kr excl. VAT

VEGETARIAN ANTIPASTI

CHE BELLO!

Pesto caprese crostini, lemon marinated artichoke, tomato hummus, marinated olives, Gruyere, Parmesan, Brillat Savarin and fig marmalade. Served with sourdough bread.

145 kr excl. VAT



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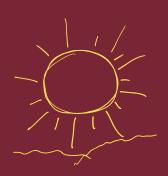
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UNZK



BRILLIANT BUFFETS



SET THE TONE FOR YOUR EVENT WITH A TASTY BUFFET FULL OF DELICIOUS GOODIES.

LOCAL BUFFET

349 kr excl. VAT

- Low-temperature cooked elk fillet
- Beetroot cured rainbow trout with lemon, dill, and chives
- Crudité salad with carrots, fennel, and dill
- Potato gratin with thyme and garlic
- Red wine sauce with juniper berries and bay leaf
- Lemon, dill and roe sauce
- Roasted beets with cumin and fennel seeds, topped with grated Västerbotten
- Flatbread with whipped porcini butter

MEDITERRANEAN BUFFET

319 kr excl. VAT

- Mini tapas with Spianata Calabra, Parmigiano, mammoth olives, artichoke tapenade, and crostini
- Grilled garlic and rosemary pork
- Chili and garlic fried prawns
- Panzanella salad with burrata and sourdough croutons
- Roasted potatoes
- Mojo rojo
- Aioli
- Sourdough bread and olive oil

VEGETARIAN BUFFET

309 kr excl. VAT

- Roasted sweet potatoes with spinach, garlic-fried chickpeas, and feta cheese
- Zucchini patties with mature cheese and almonds
- Grilled jalapeño dressing with lime
- Quinoa salad with tomato, grilled pineapple, pickled onions, and mint
- Butter bean dip with yogurt and olive oil
- Green salad
- Sourdough bread and butter

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