



## *m/y Etera – season 2021*

### *Business lunch*

*Please keep in mind that all guests need to select the same menu  
Minimum order is for 10 guests*

#### **Starters**

*Cognac marinated beef fillet with arugula lettuce, roasted pine and parmesan cheese  
Easy-cured salmon with avocado and horseradish sauce  
Herring, egg and onion mixture on dark bread  
Beetroot with salt roasted almonds and chèvre cream  
Caesar salad with Swedish grilled cheese*

#### **Main Courses**

*Witch flounder with asparagus, carrots and champagne sauce  
Wallenbergare, minced veal meat with mashed potatoes and green peas  
Salmon pudding with melted butter  
Roasted corn chicken with wax beans, carrots, onion and port wine sauce  
Baked Portobello mushroom and pumpkin puree (veg)*

#### **Desserts**

*Cloudberry parfait with roasted almonds  
Sticky chocolate cake with fruit, berries and whipped cream  
Strawberries with vanilla ice cream*

Business lunches Include bread and butter

2 courses lunch 430 SEK  
3 courses lunch 495 SEK

Prices excl. 12% VAT