



Menus

September 1 -

Mars 16

2018

City Hall Restaurants are responsible for all serving in Stockholm City Hall commissioned by the City of Stockholm. It includes banqueting in the Blue Hall and the Golden Hall and the restaurants Ragnar's Skafferiet and Stadshuskällaren with its new design by Jonas Bohlin, and in addition a new Swedish contemporary food concept by the winner of the competition Chef of the Year, and Nobel banquet Chef, Andreas Hedlund. The City Hall Restaurants are part of a family business, owned by the sisters Maria Stridh and Kerstin Johansson, the third generation of restaurateurs. The group also operates on creative and international venues such as Stockholm International Fairs, Malmömässan, Culture City Theatre and the historic Engsholms Castle on Mörkö. Welcome to a unique family business where food, drink and creativity is to the fore.

Welcome to Stadshusrestauranger at the City Hall of Stockholm

Stockholm is one of the world's most beautiful cities with strong attributes as its clean water, the green nature, knowledge, quality and environmental awareness. Our mission is to contribute to the gastronomic part of the goals of "Stockholm - The Capital of Scandinavia" and "A world-class Stockholm in 2030." Our goal at City Hall is to put Stockholm and Sweden on the world map of official representation.

*Maria Stridh, CEO
Stadshusrestauranger Stockholm AB*

Tradition and innovation at the same plate

Good food is all about good ingredients. We have created our dishes inspired by the local, regional and national produce. The focus of the different menu compositions reflects our gastronomic visions as well as the organizer's ambitions for the event. We have therefore chosen to divide the menus in different themes; Stockholm, Sweden and the Jubilee. As far as possible we use regional ingredients, locally grown, seasonally focused and preferably organic. Exclusivity and price level is determined by the choice of ingredients and cooking complexity.

*Andreas Hedlund, Gastronomic Director
Stadshusrestauranger Stockholm AB*



MENU STOCKHOLM

*Menu Stockholm reflects the capital of Sweden from a gastronomic perspective.
Here we use local producers as much as possible and we let Stockholm be
the inspiration in our menus.*

Menu I

Terrine of wild boar with lingon berries, truffle, pickled chanterelle
and fried parsley root

Shredded pike-perch fillet with citrus beurre blanc, fried spinach,
timbale of root vegetable and caper potatoes

Hazelnut mousse with passion fruit, milk chocolate cremeux and hazelnut ice cream

Price 995 SEK

Menu II

Cauliflower soup flavored with lobster served with Jerusalem artichoke,
lobster, trout roe and cauliflower cream

Veal fillet from Södermanland with artichoke, funnel chanterelle and truffles served
with potato cake flavored with chervil

Vanilla and sea buckthorn mousse, dulcey cream and yogurt sorbet

Price 995 SEK

MENU SWEDEN

Menu Sweden will reflect our country, and its wonderful treasures from our forests and wild nature. We use commodities from the whole country and let the season set the tone of our menus.

Menu I

Bleak roe with Västbotten cheese tartlet, self-made crème fraîche and pickled red onion

Swedish deer sirloin with jellied blade steak, vegetables from Gotland, porcini and port gravy served with chestnut and potato cake

Cherry bavaroise with tonka filling, coffee and cherry cream and almond ice cream

Price 1095 SEK

Menu II

Tartar on moose with mustard cream, cloudberry, fried lichen and schnapps jelly

Char from Storuman with scallops and prawns served with sauce of langoustine and Asian potatoes

Chocolate mousse with orange pannacotta, chocolate cream and orange ice cream

Price 1050 SEK

MENU ANNIVERSARY

Our anniversary menus are designed to fit to stand when you want to celebrate something extra big. The ingredients of the jubilee menus are the very best and are of varied origin, with a focus on the season, and quality.

Menu I

Sugar salted salmon with smoked scallop and pickled cucumber and fennel sorbet

Grilled Swedish tournedos with red wine oxtail, veal bacon and comté potato

Apple tartlet a blackberries and oat crumble cover, cinnamon cream
and vanilla ice cream

Price 1000 SEK

Menu II

Smoked halibut with roe from rainbow trout yellow beet and pickled radish

Grilled ballotine of rooster from Torekov with creamy savoy cabbage, sweet potato and
apple gravy

Glazed caramel mousse with blackberries and star anise curd on a bed of granola with
cinnamon and blackberry coulis

Price 985 SEK

BEVERAGE PACKAGES

Champagne wine beer or non-alcoholic!

We have a wide range of beverages to get the perfect match for your event and choice of menu. In cooperation with our sommelier we will select suitable drinks for the occasion.

Package I

Pre-dinner drink 1 glass of sparkling wine

Starter 1 glass of wine

Main Course 1 glass of wine including a refill
or non-alcoholic alternative

Price 390 SEK

Package II

Pre-dinner drink 1 glass of sparkling wine

Starter 1 glass of wine

Main Course 1 glass of wine including a refill

Dessert 1 glass of dessert wine
or non-alcoholic alternative

Price 415 SEK

Package III

Pre-dinner drink 1 glass of sparkling wine

Starter 1 glass of wine

Main Course 1 glass of wine including a refill

Dessert 1 glass of dessert wine

Digestive

or non-alcoholic alternative

Price 445 SEK

Suggestions for additions (*price per person*)

Upgrade from sparkling wine to champagne 50 SEK

Snacks for aperitif from 28 SEK