

# MENUS

March 16th

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August 15th

2018





## STADSHUS RESTAURANGER

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 Skafferi 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.

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### 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

Fresh asparagus with blackened Vänern perch, marinated cabbage and herb crisp  
Veal fillet from Södermanland with smoked veal shank, Jerusalem artichoke and dill sauce  
Blueberry bavarioise with blackberry cream, blueberry ice cream and meringue

Price 995 SEK

## Menu II

Terrine of rooster from Torekov with pistachio and truffle crème, pickled vegetables and  
smoked tomato sorbet  
Grilled pike-perch from Hjälmarén with lobster buerre blanc, fresh asparagus and herbs  
Rhubarb sorbet with cardamom and white chocolate pudding, raspberry meringue  
and mazarin tart

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**

Seafood consommé with marinated char and yuzu crème

Variation of grilled Swedish lamb with ramson crème and potato cake

Wild strawberry bavaroise filled with champagne and lemon curd, wild strawberry sauce and fresh mint leaves

Price 1050 SEK

### **Menu II**

Bleak roe from Kalix with homemade crème fraiche, kohlrabi blossom, grilled cucumber and herb oil

Turbot with sauce of langoustine served with fennel and saffron potatoes

White chocolate cheesecake with redcurrant crème, whipped panna cotta and vanilla ice cream

Price 1225 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

Grilled scallop with apple jelly, roasted hazelnuts and brown butter

Quail stuffed with morels served with early vegetables, leek potatoes and sherry vinegar sauce

Chocolate bavaroise on a chocolate base with coffee ice cream and milk chocolate crème

Price 1050 SEK

### Menu II

Broad beans from Rättvik with truffle tapioca, blackened onion, filled pumpkin and green pea

Grilled Swedish tournedos with smoked brisket, tarragon stuffed yellow beetroot with and red wine sauce

Raspberry mousse with bergamot crème, dulcey cremeux and fresh raspberries

Price 995 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 395 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 420 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 450 SEK

Suggestions for additions (*price per person*)

Upgrade from sparkling wine to champagne 50 SEK

Snacks for aperitif from 28 SEK