



**STADSHUS
RESTAURANGER**

MENUS

16 Mars - 31 August 2019



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 Skaffereri 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*



Priserna gäller i Statvåningen i Stockholms Stadshus. Alla priser är exklusive moms. Menyerna gäller till 2019-08-31. Menypriset inkluderar kuvertmatsedel, isvatten, möblering, ljus, bordsdekorationer samt personalkostnader - en servis på femton gäster. Vi reserverar oss för ändringar i menyerna samt eventuella prisjusteringar.



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

White asparagus soup with emulsion of ramson and grilled oyster mushroom

Variety of baked Jerusalem artichoke from Gotland with white port wine, fresh asparagus and truffles

Glace au four with raspberry sorbet and vanilla ice cream

Price 925 SEK

Menu II

Goat cheese from Dalagård with variety of beetroot, pickled turnip and herbs from Ekerö

*You can choose to add on lamb roast from Alunda Gård
25 SEK per person*

Grilled halibut with mussels, ginger, dill and horseradish

Chocolate mousse crème brûlée, brownie with chocolate cream and sorbet of Swedish summer berries

Price 1050 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

Terrine of rooster with chanterelles, pistachio smoked tomato and watercress

Turbot filled with scallop and shrimp served with sauce of crayfish, dill and fennel potato

Blackcurrant bavaroise with sour cream panna cotta, blackcurrant cream and blackcurrant sorbet

Price 1075 SEK

Menu II

Smoked perch from Vänern with fresh green asparagus and mussels

Lamb fillet from Alunda gård stuffed with morels and served with sauce of ramson

Grand dessert with flavors of rhubarb, cardamom and citrus served with lemon ice cream topped with vanilla foam

Price 1075 SEK

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Menypriset inkluderar kuvertmatsedel, isvatten, möblering, ljus, bordsdekorationer samt personalkostnader.
All prices is valid until 2018-08-31 for Statvåningen in the City Hall of Stockholm. And is excluding VAT and menu.
- en servis på femton gäster. Vi reserverar oss för ändringar i menyerna samt eventuella prisjusteringar.
prices it include: menu envelopes, ice water, furnishings, candles, table decorations, and staff costs (1 waiter per 15 guests)

We reserve the right to change the menus and make any price adjustments.



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

Salt-cured salmon with leek ash, crème of scallop and fried nettle

Grilled veal from Sörmland with Jerusalem artichoke, plum served with sauce of sherry

Baked lemon cream with dulcey, yuzu cream served with bergamot ice cream

Price 1025 SEK

Menu II

Smoked salmon with trout roe, turnip and chive

Grilled Swedish tournedos with prime rib from Musko Rökeri served with sauce of leek, tomato and tarragon

Mango panna cotta with passionfruit mousse, passionfruit curd and mango sorbet

Price 1050 SEK

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We reserve the right to change the menus and make any price adjustments.



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

Paket IV *Non-alcoholic*

Price 295 SEK

Suggestions for additions (*price per person*)

Upgrade from sparkling wine to champagne 50 SEK

Snacks for aperitif from 28 SEK

General conditions

Agreement regarding the menu composition, beverage and preliminary number of participants, are to be made no later than four (4) weeks before the event.

Any increase of guest numbers can be made until the latest ten (10) bank days before the event, up 10 %.

Food and coffee will be charged after the final numbers are given. Other beverages will be charged upon consumption. If delayed in time schedule the organizer has the right to add charges for increased cost of staff.

Latest fourteen (14) days before the event should we receive lists of special dietary, program, floorplan and participant meals.

Payment conditions

Pre-payment is required to a 100 % of any food item and coffee, 15 days prior to the event.

Full payment will be invoiced after the event.

Any amendment will be charged and invoiced after the event with 10 days due date.

In case of late payment, an interest rate of 20% will be added to your invoice from the due date.

Please note that the prices in this proposal exclude VAT.

VAT is 25% on alcohol and 12% on food and nonalcoholic beverages

We reserve the right to make any price adjustments.

Cancellation policy

In case of cancellation within 2-4 weeks prior to the event 10% of the total amount will be charged.

In case of cancellation within 1-2 weeks, 50% of the total amount will be charged.

Any cancellation after that will require full payment of the general order.

Upon the occurrence of any event or series of events considered "Force majeure": strike, lockout, fire, delivery restrictions, natural catastrophes, epidemics etc. beyond control by Stadshusrestauranger, we are entitled to cancel the agreement without liability to the customer for compensation.