

Panorama

B U F F E T

BUFFET GROUP MENUS

Minimum of 15 people

56€ / person

SELECTION OF BREADS AND SPREADS

SALADS

Green salad & vinaigrette (Df,Gf)
Cucumber with dill (Df,Gf)
Tomato, mozzarella and basil (Lf,Gf)
Coleslaw (Df,Gf)
Potato salad with herbs (Df,Gf)

COLD TABLE

(choose three items)

Beetroot carpaccio and parmesan with walnuts (Lf,Gf)
Cheese bread and watermelon (Lf,Gf)
Hot smoked white fish & remoulade (Lf,Gf)
Hot smoked salmon & honey-lemon crème (Lf,Gf)
Salmon cured with juniper & dill-lime dressing (Lf,Gf)
Roasted beef with blackcurrant (Lf,Gf)
Pork pastrami with dijon mayonnaise (Lf,Gf)
Smoked reindeer mousse with dark archipelago bread (Lf,Gf)

MAIN COURSES

(choose two items)

Salmon with lemon smetana and herbs (Lf,Gf)
Sautéed reindeer with lingonberries and pickles (Lf,Gf)
Vegetarian burgundy stew (Df,Gf)
Braised beef cheek with beef stock and béarnaise sauce (Lf,Gf)
Chicken with pesto and parma ham (Lf,Gf)

SIDES

(choose one item)

Mashed potatoes (Lf,Gf)
Creamy potatoes with garlic (Lf,Gf)
Roasted potatoes with herbs (Df,Gf)
Basmati rice with herb oil (Df,Gf)

VEGETABLES

(choose one item)

Roasted root vegetables with honey (Df,Gf)
Beetroot and blue cheese gratin (Lf,Gf)
Ratatouille with herbs (Df,Gf)
Cauliflower roasted in garlic butter (Lf,Gf)

DESSERTS

(choose two items)

Chocolate cake, caramel sauce and meringue (Lf)
Raspberry white chocolate mousse (Gf)
Cloudberry pannacotta with biscuit crumble (Lf,Gf)
Selection of cheeses, fig jam and cookies* (Lf,Gf*)
Vanilla ice cream and marinated berries (Lf,Gf)

COFFEE/TEE

Included in the price

Add a soup for extra 3,5€ per person (only available for entire group, choose one item)

Carrot and fennel soup with cream cheese (Lf,Gf)
Smoked celery soup (Df,Gf)
Mushroom soup (Lf,Gf)

Df = dairy free Lf = lactose free Gf = gluten free V = vegan
You can get more information about food and food allergens from the restaurant staff.

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