

Crayfish Menu

served in the dining room

From the beginning of August to mid September. Maximum 14 persons / Minimum 8 persons.
Please note that with respect to our other guests we can't allow a full blown party in the dining room but a more mellow dinner. If you wish to go all out we recommend that you book one of our private rooms instead.
We require your pre-order of menu two weeks prior to you reservation date.

PRICE FROM 745:-/PERSON
INCL. BEVERAGE PACKAGE & MODEST DECORATIONS.

Choose between Swedish crayfish and imported crayfish.
the crayfish is served from large iced platters. All other accompaniments comes in bowls and on trays.



SWEDISH* 945:-
IMPORTED 745:-

*Subject to availability late in the season.



WHAT'S INCLUDED

Dill & porter boiled crayfish with lemon and crown dill 500g/pp
Bread basket with pilsner kavrings, freshly baked baguette and crisp bread, served with whipped butter and sour cream
Dill & priest cheese mayonnaise with caraway
Västerbotten pie and acidic onion
Smetana
Luke warm autumn salad on beets and carrots
Dip with 3 sorts of roe and freshly cut chives
Cream cake with classic sponge, vanilla cream and berries

BEVERAGE PACKAGE

1 Beer (33cl)
1 Mini bottle snaps (5cl)
Coffee

C A N C E L L A T I O N P O L I C Y
Prices are INCL. vat. Cancellation of an event must be made at least seven days prior the event to avoid billing. If cancellation occurs after this we will charge 500 sek per guest. The number of guests can be adjusted without charge until two days prior your visit. Payment terms are 10 days.