

MINGLE EVENT MENUS

COCKTAILS

BELLINI PARIISIEN	165
<i>Peach, elderflower & champagne</i>	
THE STRAWBERRY COLLINS	145
<i>Gin, lemon, strawberry & sodawater</i>	
NAKED DEVIL	145
<i>Whiskey, cassis, lemon, sugar, ginger & sodawater</i>	

COCKTAILS TO SHARE

NOSH & CHOW'S WHITE SANGRIA	115/450
<i>White wine, elderflower, lemon & sugar</i>	
NOSH & CHOW'S RED SANGRIA	115/450
<i>Red wine, orange liqueur, lemon & sugar</i>	

ALCOHOL-FREE

NV RICHARD JUHLIN	89/530
<i>France</i>	
2016 EINS ZWEI ZERO RIESLING	65/270
<i>Leitz, Rheingau, Germany</i>	
MELLERUDS ALKOHOLFRIA PILSNER (ECO)	40
GINGER BEER	45
VIRGIN GINGER MOJITO	58
<i>Apple juice, lime, sugar, ginger & mint</i>	

BEER

MELLERUDS UTMÄRKTA PILSNER (SWE)	74
A SHIP FULL OF IPA (SWE)	79
BIRRA MORETTI (ITA)	75

SPARKLING

NV CODORNÍU 1551 BRUT	105/590
<i>Catalan, Spain</i>	
NV PERRIER JOÛET GRAND BRUT	140/830
<i>Champagne, France</i>	
NV POL ROGER BRUT RESERVE	975
<i>Champagne, France</i>	
2011 PERRIER JOUËT BELLE EPOQUE	3510
<i>Champagne, France</i>	

WHITE WINE

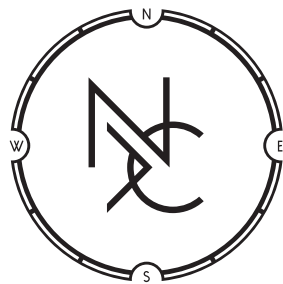
2014 CHABLIS	160/720
<i>Domaine Louis Moreau, Chablis, France</i>	
2016 SANCERRE	139/580
<i>Domaine La Croix St-Laurent, Loire, France</i>	
2017 SAUVIGNON BLANC	105/470
<i>Les Calcaires, Loire, France</i>	

ROSÉ WINE

2017 MIRADOU ROSÉ	105/470
<i>Gassier, Provence, France</i>	

RED WINE

2015 CABERNET SAUVIGNON	150/670
<i>Louis .M. Martini, Sonoma, USA</i>	
2017 PINOT NOIR	105/470
<i>Les Calcaires, Loire, France</i>	
2015 VENTOUX	115/520
<i>Notre Dame de Cousignac, France</i>	



MINGLE EVENT MENUS

KANAPÉER / CANAPÉS

SLIDER 85

Gruyere, serrano, picklad rödlök & saltorkadtomatmajonnäs
Gruyere, serrano, pickled red onion & sun-dried tomato mayonnaise

HALLOUMI SLIDER 85

Picklad rödlök & aioli / *Pickled red onion & aioli*

CORNICHONS 55

Friterade små gurkor & chipotlemajonnäs
Fried pickles & chipotle mayonnaise

AVOCADO 65

Sotad avokado & sikrom
Blackened avocado & white fish roe

PARMESAN TOAST 70

Stekt toast med schalottenlök & parmesan
Fried toast with shallots & parmesan

RÅBIFF / STEAK TARTAR 65

Rättika, champinjon & parmesan
black radish, mushroom & parmesan cheese

ZUCCHINI 55

Rökt ricotta & mynta / *smoked ricotta & mint*

BUFFET MENU

NAJADLAX / JUNIPER SMOKED SALMON

Gurka, senap & krasse / *cucumber, mustard & cress*

TONFISK TARTAR / TUNA TARTAR

Oliver, citron & kapris / *olives, lemon & capers*

SLIDER

Gruyere, serrano, picklad rödlök & saltorkadtomatmajonnäs
Gruyere, serrano, pickled red onion & sun-dried tomato mayonnaise

ZUCCHINI / ZUCCHINI

Rökt ricotta & mynta / *smoked ricotta & mint*

CHOKLADMOSSE / CHOCOLATE MOUSSE

Dulce de leche & körsbär / *dulce de leche & cherry*

345 SEK

SÖTT / SWEETS

CHOKLADMOSSE / CHOCOLATE MOUSSE 75

Dulce de leche & körsbär / *dulce de leche & cherry*

CREME CATALAN / CREME CATALAN 65

citrus / *citrus*

KRYDDIG FRUKTSSALLAD / SPICY FRUITSALLAD 55

Rostat mandelskum / *roasted almond foam*