

Chalmers

konferens och restauranger

DINNER BUFFETS

Minimum 50 guests

Swedish buffé

SEK 395

Potato & root vegetables salad, spinach
Honey roasted yellow beetroots, beetroot sprouts
Shrimp mayonnaise, horseradish
Asparagus & västerbotten cheese pie
Cured salmon, crispy vegetables, mustard dressing
Roasted zucchini, lemon
Rye bread, sourdough bread, butter & colza oil

Hot component: Coalfish loin, sandefjord butter sauce, dill cooked carrot

Dessert: Yoghurt crème, raspberry, roasted almond, dried blueberries

Italien buffé

SEK 395

Pasta salad with rocket salad, parmesan, basil, tomato
"Caprese", tomato, mozzarella, basil
Ratatouille vegetables
Shrimps, cucumber, chervil, basil, oregano
Charcuteries
Sundried tomato pesto
Focaccia, butter, olive oil & herb cream cheese
Hot component: Lemon & thyme baked corn-fed chicken, red wine jus, truffle, browned mushroom
Dessert: White chocolate pannacotta, berries

Vegetarian buffé

SEK 365

Noodle salad, carrot, pak choi, spring onion
Kimchi
Papaya salad, watermelon, bean sprouts, tofu
Edamame, chard, radish, ponzu dressing
Sesame roasted broccoli
Cashew nut dressing
Baguette

Hot component: Mushroom & cabbage stuffed spring roll, sriracha mayonnaise

Dessert; Yuzu pannacotta, baked plum, fudge crème, sesame crisp

For further inquiries, please contact our reservations office

bokninglindholmen@chalmerskonferens.se

www.chalmerskonferens.se

+4631-772 39 50

All prices in Swedish currency SEK – VAT will be added

Chalmers

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DINNER

Minimum 30 guests

Menu 1 | 3 courses

SEK 449

Frøya salmon, chives, dried dill, pickled beetroot, baked asparagus, elderflower

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Pork from Gråbo, "pebre" tomato salsa, sweet potato aioli, roasted cabbage, gravy

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Almond cake, almond crisp, raspberry ice cream, yuzu crème, red oxalis

Menu 2 | 3 courses

SEK 429

Beef tataki, roasted garlic crème, ponzu, blackened spring onion, glazed pak choi, sesame onion

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Seared cod loin, confit carrot, potato & mushroom terrine, browned shellfish vierge, deep fried shallots

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Tulakalum chocolate mousse, pear, caramel, meringue

Menu 3 | 3 courses

SEK 399

Celeriac, beetroot, capers, horseradish emulsion, deep fried potato, browned butter

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Roast cauliflower, baked & pickled onion, lentils from Gotland, cabbage, tarragon crème, truffle & potato purée

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Arctic raspberry sorbet, chocolate brownie, crispy pistachio, white chocolate crème

2 courses with mini dessert

SEK 369

Shrimp mayonnaise, rye bread, pickled onion, whitefish roe

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Chicken breast from Knäred, butterd chicken jus, carrot crème, onion, yellow beetroot, ramson

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Crème brûlée

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