

# **CONFERENCE COFFEE BREAK**

Prices are per person

Organic coffee & tea Organic coffee & tea with 1/2 bread roll Organic coffee & tea with organic bread roll Organic coffee & tea with bread roll, avocado, alfa sprouts, tomato, red onion (vegan) Organic coffee & tea with 1/1 organic bread roll	25kr 52kr 57kr 57kr 57kr 54kr
Organic coffee & tea with pastry: muffin, cinnamon roll or sponge cake Organic coffee & tea with organic cake Organic coffee & tea with chocolate: brownie, truffle or coconut sponge cake Tap water & organic fruit – during the conference Tap water, organic fruit & sweets – during the conference	52kr 54kr 52kr 25kr 30kr
Beverages Tap water Low-alcohol beer / mineral water Juice – apple / orange Fresh orange juice Smoothie with yoghurt, banana & berries Beer, 33cl bottle Somersby Cider Glass of wine – white or red Glass of sparkling wine Alcoholfree beer Alcoholfree wine	5kr 20kr 18kr 25kr 30kr 52kr 52kr 68kr 68kr 45kr
Snacks Fruit & nut mix Fruit & nut mix, tap water & juice Organic fruit	30kr 40kr 15kr
Exotic fruits Sweets Snacks in a bowl – crisps / nuts	30kr 20kr 15kr



## **CONFERENCE BREAKFAST**

**Breakfast - Facil** 82kr

Bread roll with cheese, ham, cream cheese & vegetables

Organic coffee & tea

Juice

Fresh organic fruit (banana, apple, orange)

Small pastry

Breakfast - Modest 95kr

A selection of bread: rolls, Danish rye bread & crisp bread

Butter

Cream cheese

Smoked ham & cured ham

Cheese

Fruit yoghurt

Organic coffee & tea

Juice

Fresh organic fruit (banana, apple, orange)

Something sweet

Breakfast – Extravagant 115kr

A selection of bread: rolls, Danish rye bread & crisp bread

Butter

Cream cheese

Smoked ham & cured ham

Cheese

Yoghurt & berry smoothie

Danish pastries or croissants

Juice

Fresh fruit (pineapple, mango, melon)

Organic coffee & tea



## **CONFERENCE MENU**

## Conference lunch - three courses

240kr

Served at Restaurant Hyllan(11:00-13:30)

Starter

Main course – meat, fish or vegetarian

Dessert

Ramlösa mineral water / low-alcohol beer and organic coffee / tea is included

## Conference lunch a' la carte – menu changes weekly

Appetizer salad	20kr
Starter	50kr
Main course – meat, fish or vegetarian	120kr
Dessert	44kr
Chocolate truffle	25kr
Ramlösa mineral water / low-alcohol beer	18kr
Organic coffee / tea	24kr

Mingle plate 160kr

The cold lunch plate is served standing in our foyer with bread, low-alcohol beer/mineral water, organic coffee/tea and a small sweet – or choose a mingle dessert for SEK25.

Orders must be placed five workdays before arrival, at the latest.

Tortellini with ricotta & spinach, Swedish beans, mozzarella, rocket salad, tomato & herb crème (vegetarian)

Soy bean salad, marinated spelt, onion, white bean crème, baked tomato (vegan)

Smoked salmon, potato salad, soy beans, radish, spinach, dill & lemon crème

Marinated chicken, roots salad, sugar peas, cucumber & chives mayonnaise

Prices are valid for parties of 25 guests or more. All of the guests need to order the same menu.

Mingle dessert 25kr

Raspberry cheesecake & wheat crisp Chocolate crème & raspberries Buttermilk pannacotta & berries



## **CONFERENCE MENU**

#### Wraps

Pulled soy, sriracha crème, pickled onion, tomato & romaine lettuce (vegetarian) 95kr

Marinated Swedish tofu, beetroot hummus, romaine lettuce, pickled onion & tomato (vegan 95kr Smoked bell pepper marinated chicken, carrots, mango sauce & lettuce 95kr

Marinated shrimps, dill cream cheese, fennel, romaine lettuce & spinach 98kr

Tapas buffet 140kr

Focaccia & tomato crème Manchego cheese & fig marmalade Lemon marinated artichoke Beetroots, honey & feta cheese Salami Crisp bread & smoked salmon crème

## **Evening mingle plate**

195kr

Spinach baked salmon, primeur vegetables, potato salad & cream cheese crème