

Wedding menu

Starter:

Archipelago Toast with hand-peeled shrimp

Tvärnö ham with warm asparagus, toasted pine nuts & balsamico crème

Main courses:

Grilled salmon tournedos with dill hollandaise sauce & new potatoes

Grilled veal rack with potato/cauliflower & Calvados gravy

Dessert:

Homemade white and brown truffles

Home made dessert pie serves with a scoop ice cream

2 Dishes 370:- 3 Dishes 490:-

We recommend wedding wine Princess Ingeborg, who have been inspired by the great church's famous statue of St. George & Dragon

Red wine vintage 2007 grapes Grenache, Syrah & Mourvèdre

Rose wine vintage 2009 grapes Grolleau & Gamay

A bottle 390 sek A glas of wine 110 sek

If you want no alcohol ask our staff

Where parts of the surplus go to the great church support group

