

# Menu 7A Odenplan

At 7A we know that food and drinks play an important part of a successful and inspiring day of meetings.

We offer a menu based on the season, carefully composed by our catering chefs.



# Conference packages

## Meal package (full day)

The package includes coffee/tea, and sandwiches in the morning. Today's lunch with salad, bread, whipped butter, still- and sparkling mineral water and a piece of chocolate with your coffee/tea. Afternoon break with coffee/tea and freshly baked pastries.

During the day you will have access to coffee/tea, still- and sparkling mineral water, sweets, and energizing treats.

## Upgrade to Meal package Organic

We will add a healthy bar with your afternoon coffee break and can guarantee that 80% of the food being served are organic and fair trade.

## Meal package (half day)

### Morning

Package includes coffee/tea, and sandwiches. Today's lunch with salad, bread, whipped butter, still- and sparkling mineral water and a piece of chocolate with your coffee/tea. During the day you will have access to coffee/tea, still- and sparkling mineral water, sweets, and energizing treats.

### Afternoon

Package includes today's lunch with salad, bread, whipped butter, still- and sparkling mineral water and a piece of chocolate with your coffee/tea. Afternoon break with coffee/tea, and freshly baked pastries. During the day you will have access to coffee/tea, still- and sparkling mineral water, sweets, and energizing treats.





# Breakfast packages

## Breakfast package

Coffee/tea, still- and sparkling water, sandwich, smoothie/juice, and energizing treats served on a buffet.

## Breakfast Menu 1

Croissant, two kinds of jam, sandwich with cheese, turkey and vegetables. Smoothie/juice, still- and sparkling water, and coffee/tea.

## Breakfast Menu 2

Croissant, two kinds of jam, boiled egg with caviar, sandwich with cheese, turkey and vegetables. Natural yoghurt with berries and müsli, smoothie/ juice, still- and sparkling water, and coffee/tea.



# Fika packages



## The fika package

A Swedish fika buffet with coffee/tea, assorted baked goods and pastries. Smoothie/juice, still- and sparkling water, and energizing treats.



All coffee & tea we serve are organic & Fair trade. One set menu for the whole party. All menus subject to change, seasonal availability and price adjustments.



# Today's lunch — seasonal & locally produced



We work with locally produced and seasonal based ingredients. Our chef will put together a lovely dish which varies each day. We will of course adjust the menu for our guests with allergies or for those who are vegetarian. Please let us know in advance.

Today's lunch is always served with salad, bread, whipped butter, still- and sparkling mineral water and a piece of chocolate with your coffee/tea.

Today's lunch



# Dinner menu

## — tasty meals for

# A pleasant evening



### Menu No. 1

Cream cheese on goatmilk with beetroots, raspberries & sunflower seeds  
Tarragon-roasted chicken, baked portabello mushroom, tomato and a vinegar jus  
Yoghurt panna cotta with autumn apple & baked crumbs

### Menu No. 2

Autumnal mushroom and artichoke soup with fish roe & fir oil  
Red wine braised chuck with baked celeriac, broccoli & truffle potato puree  
Chocolate cream with caramel, sour cream & raspberries

### Menu No. 3

Smoked fjord salmon with elder cucumber, soy mayonnaise, ginger & coriander  
Spice-roasted veal loin with potato terrine, roasted root vegetables & chanterelles  
Baked milk chocolate cream with peach, raspberries & pistachio

### Menu No. 4

Fennel-baked char with cress, trout roe & beetroots  
Aged stake with baked cabbage spears, potato gratin & red wine sauce  
Passion fruit bavaroise with brownie, pear & mint

Our sommelier is happy to recommend customized wine packages for your specific meal. One menu choice for everyone in the party. All menus subject to change, seasonal availability and price adjustments.



# Buffet menu — something good for all tastes



## Buffet No. 1

- Miso salmon with ginger, beetroot & lime yoghurt
- Roasted chicken thigh fillet with coriander, sprouts & Sean Connery dressing
- Dill-baked root vegetables with spinach, feta cheese & bulgur
- New potatoes with pickled mustard seeds & capers in ranch dressing
- Sourdough bread from Nora Deli with whipped cream cheese & chives

## Buffet No. 2

- Swedish yellow peas falafel with zucchini, pickled red onion & mint dressing
- Baked cabbage with marinated tofu, furikake & a green peas spread
- Baked beetroot with goat cheese, raspberries & sunflower croquettes
- Avocado with feta cheese, pomegranate & rye bread croutons
- Roasted root vegetables with beluga lentils, spinach & bulgur
- Sourdough bread from Nora Deli with whipped cream cheese & chives



# Buffet menu — something good for all tastes



## Buffet No. 3

- Smoked flank steak with celeriac, kale & gruyere mayonnaise
- Fried fjord salmon with fennel, tomato & dill emulsion
- Autumn salad with confit chicken, roasted root vegetables, beluga lentils & dijonnaise
- Roasted new potatoes, cabbage spears with leek in a truffle dressing
- Baked beetroot with raspberries, goats' cheese & sweet-salty seeds
- Sourdough bread from Nora Deli with whipped cream cheese & chives

## Buffet No. 4

- Elk steak with brussels sprouts, pickled chanterelles & spruce shoot mayonnaise
- Fennel-baked trout with beetroot, horseradish & lemon yoghurt
- Roasted parsnip with shrimp, scallop, dill & trout roe
- Browned chanterelles with autumn apple & aged cheese in curried naked grain
- Baked cauliflower with feta cheese, spinach & quinoa
- Root vegetable gratin with leek & thyme
- Sourdough bread from Nora Deli with whipped cream cheese & chives

## Add a dessert

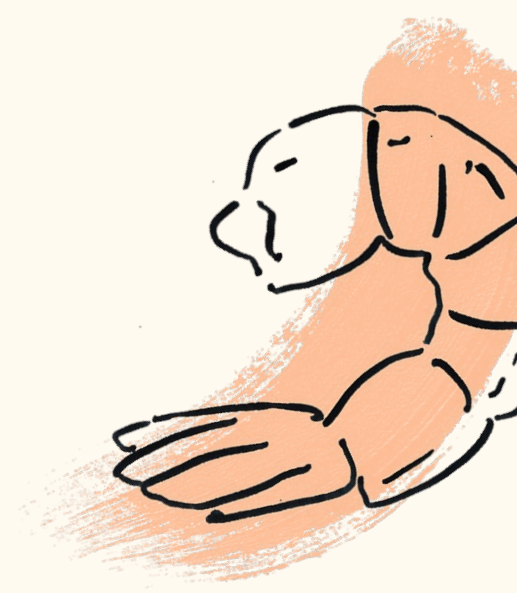
- Chocolate cream with caramel
- Yoghurt panna cotta with autumn apples
- Cream cheese mousse with blueberries

One menu choice for everyone in the party. All menus subject to change, seasonal availability and price adjustments.





# Mingle — Delicious cocktail foods



## Mingle plate

- Thinly sliced cured ham & salami Milano with artichoke
- Baked plum tomato with mozzarella & tapenade
- Taleggio with fig jam
- Sourdough bread & whipped cream cheese

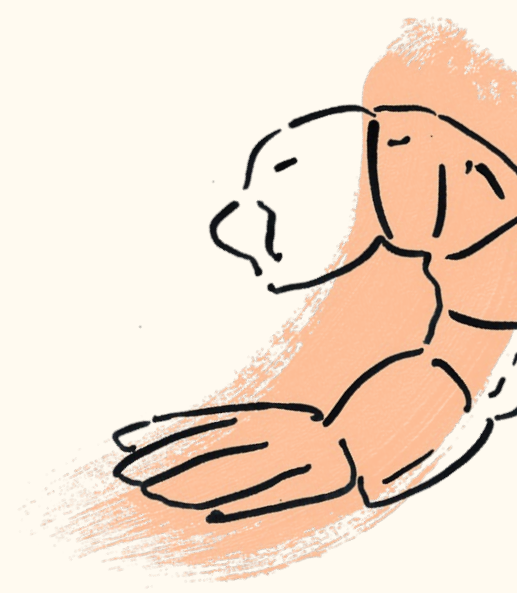
## Canapés

- Fennel-baked mountain trout with pickled cucumber & elderflower mayonnaise
- Gravlax tartare with parmesan, capers, roasted fennel & trout roe
- Smoked fjord salmon with Sean Connery dressing & kimchi sesame seeds in shiso leaves
- Smoked deer roast with horseradish cream cheese, cress & lingonberries
- Petit Chou with aged cream cheese, roe & pickled onions
- Goat cheese with beetroots & raspberries
- Swedish Skagen mixture with radish on butter-fried bread
- Green pea-mousse with wasabi sesame seeds & cocktail tomatoes



# Mingle

## — Delicious cocktail foods



### Larger canapes (served in a glass)

- Baked cabbage spears with buffalo mozzarella, kimchi sesame & coriander
- Najad salmon with cauliflower, green apple & horseradish
- Swedish Skagen mixture with radish, fennel & rye bread
- Fried fjord salmon with cured lemon cream, elder cucumber & oxalis
- Aged cheese cream with trout roe, pickled chanterelles & cress
- Scallops with artichoke, truffle mayonnaise & kale
- Glass noodle salad with marinated prawns & sprouts

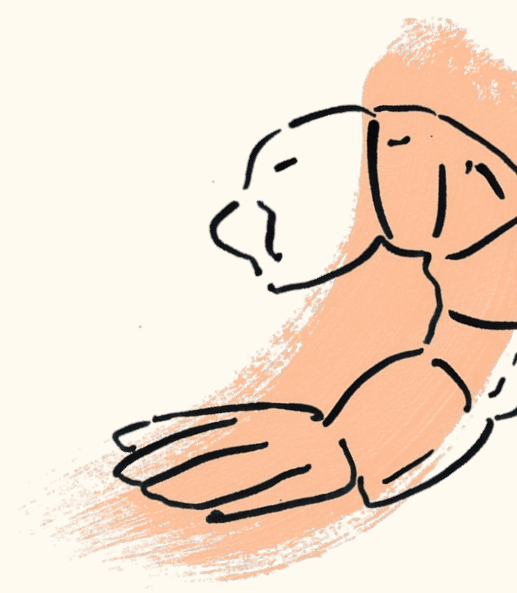
#### Tip!

Choose 4-5 larger canapes per person and make your own little buffet. Perfect for events on our roof terrace!



# Mingle

## — easy & quick



### Wraps

- Falafel with ajvar bulgur, feta cheese & a mint dressing
- Roast beef with pickled mayonnaise & roasted onion
- Hoisin pork with chili cucumber, sriracha mayonnaise & spring onion
- Parsley & garlic fried farm chicken with parmesan & aged cheese dressing
- Hot smoked fjord salmon with cucumber, horseradish & sprouts

