

Menu 7A Strandvägen

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 a sandwich (roll), raw ball, yoghurt with granola, juice, and coffee/tea. Today's lunch with salad, freshly baked bread, crisp bread, whipped butter, sparkling- and still water and coffee/tea with a piece of chocolate. Afternoon fika with coffee/tea, a pastry, overnight oats with berries and a smoothie.

Meal package (half day)

Morning

The package includes a sandwich (roll), raw ball, yoghurt with granola, juice, and coffee/tea. Today's lunch with salad, freshly baked bread, crisp bread, whipped butter, sparkling- and still water and coffee/tea with a piece of chocolate.

Afternoon

Today's lunch with salad, freshly baked bread, crisp bread, whipped butter, sparkling- and still water and coffee/tea with a piece of chocolate. Afternoon fika with coffee/tea, a pastry, overnight oats with berries and a smoothie.



One menu choice for everyone in the party. Subject to changes in seasonal availability.



Breakfast



Breakfast package small

The package includes a sandwich (roll), raw ball, juice, juice, coffee/tea and sparkling- and still water.

Breakfast package large

The package includes a sandwich (roll), croissant, raw ball, yoghurt and granola, juice, smoothie, and coffee/tea and sparkling- and still water.

Fika package

Coffee/tea, pastry, overnight oats with berries, and sparkling mineral- and still water.

Add on

Sweets in your conference room

Fruit in your conference room

Croissant

Energy bar

Pastries

Egg med caviar

Cottage cheese with topping

Filling sandwiches

Wrap

Sliced fruits (10 persons)

Vegetable sticks with dip (min. 15 persons)



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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.



One menu choice for everyone in the party. Subject to changes in seasonal availability.



Dinner menu

— tasty meals for a pleasant evening



Compose your own two or three course dinner. Each party must choose a set menu.

Starters

Mixture of crayfish tails, Swedish Västerbotten cheese, cumin, dill & crispy kale

Carpaccio with Pecorino cheese, celery, almond & pickled tomato

Baked celeriac with cheese, rye bread, pumpkin seeds & pickled pumpkin

Mains

Flounder with broccoli, almond potato crème, Jerusalem artichoke, dill oil & Chablis sauce

Grilled beef with Sherry vinegar jus, pickled mushroom, potato & Jerusalem artichoke gratin

Two kinds of cauliflower with truffle, crispy kale, pickled tomato, yellow beet & almond potato

Desserts

Chocolate pudding with lightly whipped cream, rice puffs & cherries

Sea buckthorn fromage with apple, granola & berry coulis



Buffet menu — something good for all tastes



Choose between three delicious buffets

Italian flavours

- Grilled chicken thighs with gremolata oil
- Cold cuts with blackened rosemary
- Rosoni salad with olives, tomato & basil
- Roasted zucchini with mozzarella & herbs
- Mushroom salad with fennel & spinach
- Broccoli with almond & lemon
- Grana Padano mayonnaise
- Lasagne with tomato, vegetables & lentils

Asian Flavours

- Roasted chicken thighs with teriyaki & sesame seeds
- Fresh spring rolls with shrimps & pak choy
- Baked pumpkin with pickled chili & coriander
- Roasted mushroom salad with soybeans & spinach
- Salad with sweet and sour Thai dressing
- Brown rice with lime leaves & ginger
- Soy & ginger mayonnaise
- Beef – Korean style

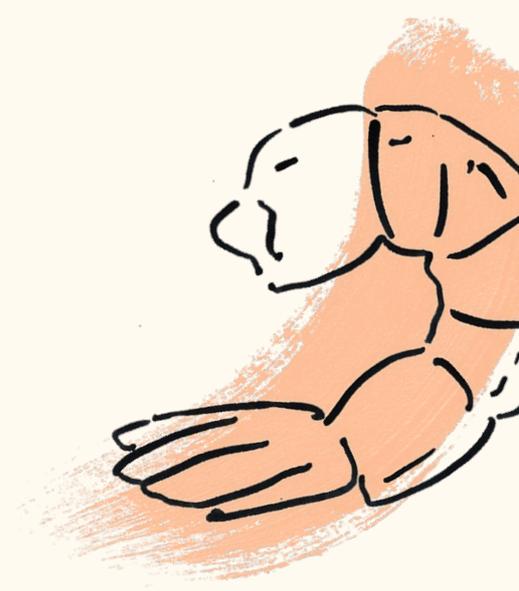
Healthy vegetarian buffet

- Feta cheese & zucchini patties
- Roasted red cabbage with a crispy buckwheat
- Potato salad with fennel & herbs
- Cheese, broccoli & chive pie
- Pickled yellow beets with parsley
- Mushroom salad with spinach & beans
- Pumpkin crème

One menu choice for everyone in the party. Subject to changes in seasonal availability.



Mingle — Delicious cocktail foods



Choose between three kinds of mingle plates

Meat

Cold-cut roast beef with salad of quinoa, raw root vegetables, baked cauliflower, mayonnaise flavoured with parsley and pickled red onion

Fish

Cold smoked salmon, potato salad with mustard dressing, mayonnaise flavoured with chives, baked parsnips and pickled fennel

Vegetarian

Our chefs can also offer you a completely vegetarian dish. Ask us and we will be happy to tell you more about it

Cheese & meat platter

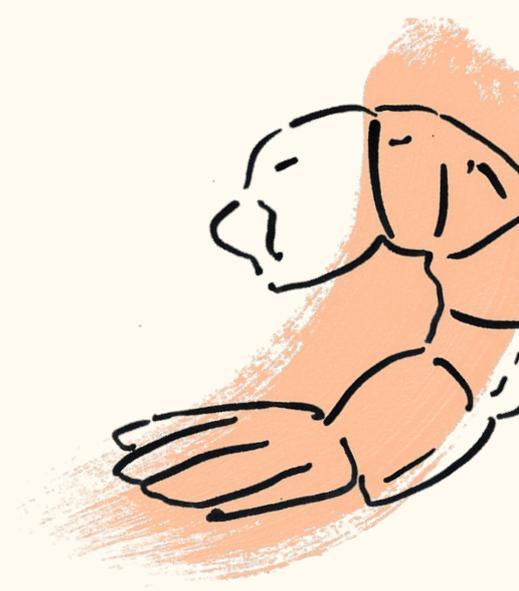
- Two kinds of cheese with marmalade
- Two kinds of cured meats
- Rosemary & garlic marinated olives
- Crackers & sourdough bread

Finish your day off
in a luxurious way
with a glass of
sparkling wine and
macarons



Mingle

— Delicious cocktail foods



Canapés

- Salmon with horseradish cream cheese, romaine salad & cucumber
- Swedish Skagen mixture on dark rye bread
- Bresola with creamed Swedish Präst cheese & chives on crostini

Finger food

- Fresh vegetarian spring rolls filled with vegetables
- Glass noodle salad with beef & Pak Choi served in a glass
- Andalusian gazpacho with chopped vegetables

Wraps

- Chicken, quinoa, Chèvre, basil cream & roasted vegetables
- Vegan wrap with baked vegetables, bean mixture, naked oats, red onion & lentils
- Smoked salmon, red cabbage salad, pomegranate, dill, lemon mayonnaise & French potato salad
- Cured beef brisket, capers, red onion, horseradish, pickled red onion, French potato salad & mayonnaise

We recommend 3
canapés per person!

