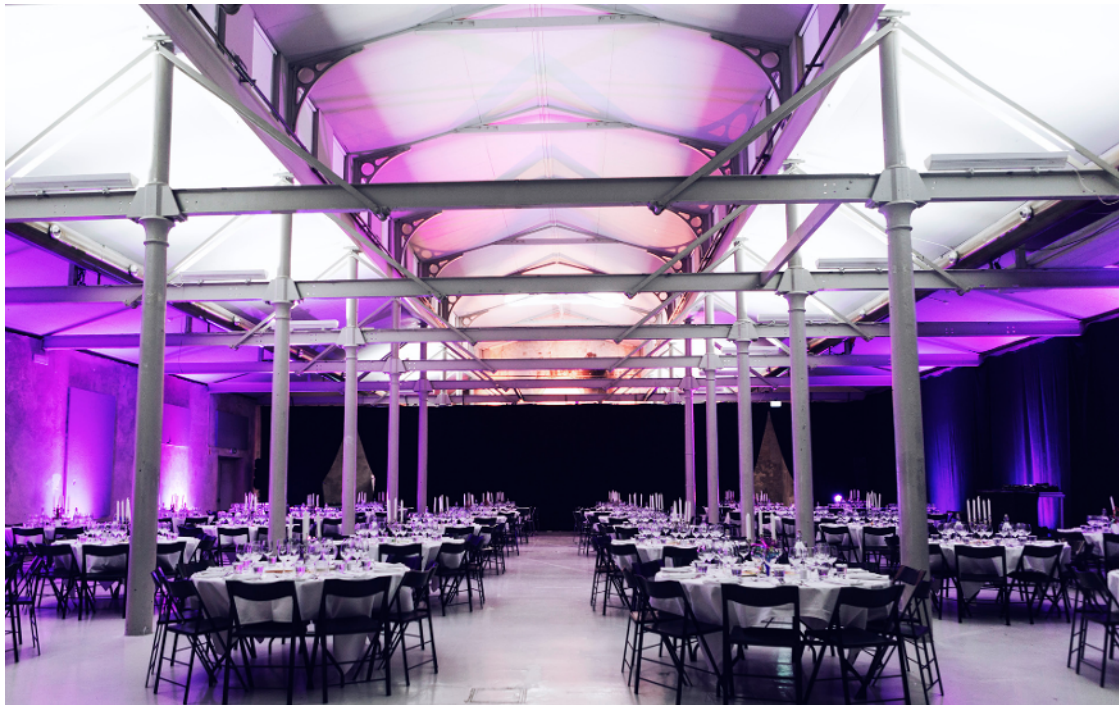




**FÄRGFABRIKEN**

**EVENEMANG**

**DINNER MENUS**



# FÄRGFABRIKEN

---

# EVENEMANG

## THREE-COURSE DINNER

---

Menu 1, 655 (735)

### Starter

Brined lightly baked rainbow trout with dill cream, rye bread crumble, grilled cucumber, trevisano salad and pickled mustard seeds

### Main course

Honey glazed Swedish farm chicken with herb crust, lemon thyme sky, grilled endive and pickled red carrot. Served with browned potato and artichoke puree

### Dessert

Chocolate Delice with rum cherries, caramel mousse, roasted hazelnuts and oxalis

In brackets, price incl. VAT, 12%.

# FÄRGFABRIKEN

---

# EVENEMANG

## THREE-COURSE DINNER

---

Meny 2, 680 (760)

### Starter

Zander sashimi, smoked zucchini, cucumber cress, sea buckthorn dashi  
with fermented chili, radishes, linseed crackers and seaweed

### Main course

Beef with caramelized jumbo onion, browned parsley root puree, red wine sauce, pickled turnip and chives

### Dessert

Blondie on blueberry bavaroise, crispy meringue, lime and marinated blueberries

Alt. main course, menu 1-2

Lamb with grilled aubergine, caramelized onions, sauce vierge on  
green pepper and ram onion capers, Öland beans and seasonal primeurs

# FÄRGFABRIKEN

---

# EVENEMANG

## THREE-COURSE DINNER

---

Menu 3, 680 (760)

### Starter

Steak Tartar "a la parisienne", smoked mayonnaise, Jerusalem artichoke chips, Bredsjö hard cheese and bush cress

### Main course

Butter poached cod with caramelized fennel, blue mussel sauce, dill oil and trout roe served with crushed potatoes, herbs and seasonal greens

### Dessert

Almond cake with blackberries, lemon curd, vanilla cream and oxalis

In brackets, price incl. VAT, 12%

# THREE-COURSE DINNER

---

Menu 4, 585 (655)

## Starter

Raw marinated zucchini with grilled tomato cream, salt-baked beetroot, basil oil, cream cheese from Swedish farms, crispy fennel and herb salad

## Main course

Hispi cabbage filled with celeriac and black truffle cream, smoked parsley root puree and mushroom cloud with capers served with ragu on coral lentils and seasonal primeurs

Spring: Pointed cabbage filled with celeriac cream, grilled bellaverde broccoli and spring onion sauce with browned butter and capers, served with Swedish coral lentils and primeurs

## Dessert

Blueberry cheesecake with yuzu, caramelized apple, mint, roasted white chocolate and ginger crumble

In brackets, price incl. VAT, 12%

# BUFFET DINNER

---

## Buffet 1, 465 (520)

Lightly smoked potato salad with radishes and shallots

Gotland lentils with sumac marinated tomato, mint, feta cheese and baby spinach

Salt-baked beets with horseradish mayonnaise, chard, rye crumble and dill

Salad of white beans from Öland, jalapeño, lovage and roasted seeds

Cauliflower gratin with Almnäs Tegel (cheese), tarragon and chives

Salsa Verde

Lightly smoked sour cream with espelette pepper

Two of the following grilled dishes are included. If you choose a third, an additional 150 (168) SEK/person will be charged:

Red wine braised chicken with mushrooms and silver onion

Poached rainbow salmon with dill mayonnaise and fresh herbs

Honey-glazed pork loin with cider vinegar mustard and thyme

Stews on Vreta yellow pea with zucchini, mint and red chili (veg)

## Buffet 2 (vegetarian), 435 (488)

Gotland lentils with chervil, oven-baked tomato and red onion

Lightly smoked potatoes and crispy buckwheat with cream on roasted mushrooms

Pan-fried broccoli with sesame seeds and sea salt

Freshly sprouted mung beans with algae and shallots

Spiced zucchini with kimchi dressing

Mushrooms browned with lemon and garlic

Smoked chickpea panisse with jalapeño and onion

Chive oil

Bread with today's spread

Minimum number of guests: 40.

In brackets, price incl. VAT, 12%

# BUFFET DINNER

---

## Buffet 3 (April-September), 455 (510)

Grilled gem salad with cream on Wrångebäck cheese, roasted buckwheat and fresh herbs

Cucumber with lightly smoked cream, roasted pumpkin seeds and spicy chili oil

Pickled zucchini with spring onion cream, baby spinach and crispy rice

Färgfabrikens pickles with coriander and mustard seeds (vegan)

Creamy coleslaw with grilled pimientos de padron and roasted corn

Spring potato salad with pesto on sunflower seeds, radishes and lollorosso salad (vegan)

Chimichurri (vegan)

Roasted garlic mayo (vegan)

Gray pea hummus with chilli oil and oregano (vegan)

Two of the grilled dishes below are included. When choosing a third, SEK 150 (168)/person is added:

- Grilled chicken "Diavolo" with roasted garlic, rosemary and chilli (peperoncino)
- Färgfabriken's smoked pastrami of Swedish prime rib
- Charcoal-grilled loin from Dalsjöfors farm with tomato and aji amarillo
- Smoked rainbow trout with horseradish, dill and lemon
- Grilled skewer on celeriac and portabello mushroom with black garlic glaze and coriander (vegan)

## Buffet 4, 385 (431)

Salted beets with lovage, pumpkin seeds and goat cheese

Färgfabrikens pickles

Lightly smoked potato salad with radishes, chives and dill, vinaigrette with smoked rapeseed oil

Coleslaw with chili, fennel, red onion and coriander

Two of the dishes below are included. When choosing a third, SEK 150 (168)/person is added:

Grilled farm chicken with rosemary, garlic and chili oil

Oven-baked rainbow salmon with fennel, lemon and browned butter

Crispy millet croquettes with parsley, fermented chili and roasted garlic cream

Minimum number of buffet: 40 people.

In brackets, price incl. VAT, 12%

# BEVERAGE PACKAGES

---

## Beverage package, 423 (524)

A glass of cava for an aperitif

A glass of wine with the starter

A glass of wine with a refill for the main course

Coffee

## Larger beverage package, 603 (750)

A glass of cava for an aperitif

A glass of wine with the starter

A glass of wine with a refill for the main course

A glass of dessert wine

Avec (4 cl)

Coffee

## Non-alcoholic beverage package, 300 (336)

A glass of non-alcoholic cava as an aperitif

A glass of non-alcoholic wine with the starter

A glass of non-alcoholic wine with a refill for the main course

Coffee

## Optional

Dessert wine, from 75 (93,75), 6 cl

Avec, from 105,60 (132), 4 cl

In brackets, price incl. VAT, 12%

# SMALL DESSERTS AND LATE-NIGHT SNACKS

---

## Small desserts, 85 (95)

Almond cake with lemon cream and oxalis

Chocolate cream with black currants and crispy meringue

Cheesecake with blueberries and roasted white chocolate

## Late-night snacks,

Hot dogs with buns, roasted onions, 40 (45)

Hot dogs with buns, sauerkraut, ajvar, cucumber, roasted onion, 50 (56)

Pizza slice, 75 (84)

Färgfabriken's sausage, 135 (151)

Our home-seasoned sausage (approx. 80 g) on pork served with flatbread, sauerkraut, home-made ketchup and roasted onions

Minimum number of buffet: 40 people.

In brackets, price incl. VAT, 12%

# FINGER FOOD AND CANAPÉS

---

## Salty, minimum 3 pp, 290 (325)

Toast with creamy cabbage and artichoke stew

Slider with grilled prime rib, caramelized onions, chipotle cream and crisp salad

Tarte flambée with potatoes, trout roe, fennel crudité and dill

Arancini with mushrooms, little gem lettuce and Västerbotten cheese cream

Ceviche on king oyster mushroom, kohlrabi, coriander, yuzu, aji amarillo cream, mixed salad and crispy rice paper

Ceviche with white fish, kohlrabi, coriander, jalapeño, sea coral and crispy rice paper

Beef tartar with roasted paprika cream, fried capers, crisp salad and cress

Grilled rainbow trout tartar with grilled cucumber, radish and cream on salted lemons

Green salad with gray pea hummus, tomato, fresh oregano and spicy chili oil

Crispy polenta with nduja, tomato and pecorino cream

Bikini with mushrooms, caramelized onions and Västerbotten cheese

Brioche, Hillsands Blå (blue cheese), pear, sea buckthorn and roasted seeds

Smoked salmon with little gem lettuce, horseradish cream, capers, dill and spice-baked tomato

Farinata with eggplant cream, tomatoes, feta cheese and salsa verde (gluten-free)

## Canapés, minimum 3 pp, 135 (151)

Crostini with nduja cream, tomato and fresh oregano

Crostini with seaweed roe, lemon cream and chives

Croustade with cream cheese and cress

Broccoli with aji amarillo cream and crispy rice

Artichoke with dill cream and roasted buckwheat

Home-baked crisp bread with smoked salmon, horseradish cream and cress

Radish with jalapeño and Goa cress

Pickled cauliflower with Smetana and roasted seeds

In brackets, price incl. VAT, 12%