

A hand with dark red nail polish is holding a white plate from the bottom right. The plate contains a dish of green vegetables, possibly sautéed spinach or basil, with a yellow sauce drizzle. The background is a plain, light-colored surface.

**FÄRGFABRIKEN**

**EVENEMANG**

**WEDDING MENUS**



# FÄRGFABRIKEN

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# EVENEMANG

## WEDDING

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### FOREVER

Wedding toast  
A glass of cava

Crostini with seaweed roe, lemon cream and chives  
Croustade with cheese and and black pepper

### Starter

Sashimi of pike-perch, smoked zucchini, cucumber cress, sea buckthorn dashi with fermented chili, radish, linseed crisp and sugar kelp

A glass of wine

### Main course

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

A glass of wine with top

### Cheese or Dessert

Two cheeses from a farmstead dairy with sea buckthorn and house-made crispbread  
or

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

A glass of dessert wine, 6 cl

Coffee and avec, 4 cl

### Late-night snack

Hot dog in a bun, ketchup, fried onions and mustard

1 660 SEK inc. VAT (1 416 SEK ex. VAT)

# WEDDING

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## FACTORY-MADE LOVE

### Wedding toast

A glass of cava

### Starter

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

A glass of wine

### Main course

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

A glass of wine with top-up

### Dessert

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

A glass of dessert wine, 6 cl

Coffee

1 353 SEK inc. VAT (1 154 SEK ex. VAT)

# WEDDING

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ELIS + IRIS 1938

Wedding toast

A glass of cava

Starter (one shared choice for all guests)

Whitefish roe (20 g) with cultured cream, red onion and lemon, served with freshly toasted brioche

or

Beef tartare "à la parisienne" with smoked mayonnaise, Jerusalem artichoke chips, Bredsjö hard cheese and bush cress

A glass of wine

Main course

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

A glass of wine with with top-up

Dessert

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

A glass of dessert wine, 6 cl

Coffee

1 382 SEK inc.VAT (1 180 SEK ex.VAT)

# WEDDING

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"Green beautiful valleys"

Wedding toast

A glass of cava

Starter

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

A glass of wine

Main course

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

A glass of wine with top-up

Dessert

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

A glass of dessert wine, 6 cl

Coffee

1 272 SEK inc. VAT (1 082 SEK ex. VAT)

