

breakfast

yoghurt and granola \$5

plain low fat yoghurt with raspberries, homemade granola.

tray of sliced fruits \$5

pineapple, melon, strawberries and other seasonal delicacies

whole grain roll with cheese \$3:50

black berry preserve and butter on the side

whole grain roll with black forest ham \$4

sandwich with sliced egg and kaviar* \$4:50

on a healthy whole grain bread, *smoked creamy cod roe

hard boiled egg \$1:50

breakfast smorgasbord \$16

platter with home made gravlax, cheese, ham, eggssalad with anjovy and dill, lemon and honey mustard, butter, chive creamcheese and black berry preserv. Sevengrain health bread and Swedish crisp bread.

Swedish cinnamon bun \$3

baked daily in our inhouse bakery

muffin \$3:50

Daily flavor from our inhouse bakery

orange juice \$3

fresh squeezed

Löfbergs Lila coffee \$2

tea \$2

earl grey, english breakfast, citrus green tea, black currant, peppermint

10 person minimum on all items

sandwiches

sandwich platter

2 kinds of the sandwiches below

sandwich platter

3 kinds of the sandwiches below

Shrimp sandwich: shrimpsalad with egg, dill, red onion and lemon on a seven grain bread.

Gravlax wrap : Salmon marinated with juniper berries, cucumber, wild arugula and honey mustard sauce, rolled up in a soft flatbread. dip sauce: honey mustard or horseradish.

Veggie sandwich: home made hummus with avocado, fresh tomatoes, arugula, red onion and olive oil. Served on a sour dough bread.

Tuna sandwich: tuna salad with shaved carrots, wild arugula, celery and curly cress. Served on rye bread.

Chicken curry: grilled chicken breast in yellow curry, apples and lingonberry. Served on rye bread.

Grilled chicken sandwich:

grilled chicken breast with apple coleslaw, walnuts and cranberries. On a whole wheat hero.

Swedish meatball sandwich: meatballs with a creamy red beet salad and parsley. On a whole wheat hero.

salads

Swedish Ceasar: romain, anjovy, dill, cherry tomatoes, radish and gruyere cheese **\$ 9/person**

Mixed Salad: mesclun with vegetables. **\$ 7/person**

Veggie Salad: Carrots, cottage cheese, quinoa, apples and pumpkin seeds. **\$ 11/person**

Pear & walnut: bluecheese, roasted walnuts, pear cherry tomatoes, radish. **\$ 10/person**

Add to any salad: gravlax \$ 4 / chicken \$ 3 / shrimps \$ 3:50

Dressings: Oil & vinegar, Lingonberry vinaigrette, Honey mustard, Creamy horseradish, Rhode Island.

10 person minimum on all items

entrees

soup

served with bread \$6.
with any half sandwich from the menu \$9.

baked potato \$12

served with SKAGEN, our classic shrimp salad and mesclun greens.

laxpudding \$11

flourless potato and salmon pie, meslun greens and lemon.

oven baked salmon \$12

served with caramelized fennel. Horseradish sauce and mixed greens.

gravlax platter \$13

cured salmon, potato salad with mustard vinaigrette and lemon.

grilled chicken \$12

with oven roasted roots, tomato salad and herb yoghurt.

roast beef platter \$12

served with creamy potato salad and pickles.

swedish meatballs \$11

served with creamy potato salad and lingonberries.

side orders:

mesclun greens \$3,
SKAGEN (shrimp salad) \$5,
red beet salad \$4,
creamy potato salad with capers \$4,
potato salad with mustard vinaigrette and radish \$4,

10 person minimum on all items

cookies and pastries

Cookie platter:

3 kinds of cookies for 10 people.

\$29

Pastry platter:

2 kinds of pastries for 10 people.

\$59

Pastries:

-muffin, daily flavors.

\$3:50

-cinnamon buns.

\$3

-chocolate mud cake.

\$3:50

-pie, raspberry or seasonal fruits.

\$3:50

-chocolate treats, (oatmeal, coconut and coffee)

\$1:50

-cinnamon and vanilla braid with frosting

\$3

Cookies:

-vanilla dream. \$1

-farmer cookie. \$1

-coconut top. \$2

-biscotti. \$1

-chocolate chip. \$1

-raspberry tarts. \$2

-oatmeal raisin. \$1

Chocolate truffles \$2/piece

-coffee. made with our own espresso beans.

-dark chocolate.

-milk chocolate.

-ginger bread. made with classic ginger bread spices.

Gift boxes available.

All pastries, cookies and chocolate is home made from our in house bakery.

full service

We are proudly able to offer you and your company a complete package for your special event.

Whether it's a cocktail party, a business meeting or simply a special occasion worth celebrating.

We would be happy to customize your event as you desire to create an unforgettable experience for you, your friends and clients.

We provide a full coverage for your convenience; from excellent food & wine, glass & china rental, with experienced wait staff to details such as coatcheck and even music arrangements.

You give us your visions for your special event, and we will make it happen.

Everything of course being executed in true FIKA standard.,

Call for specified menu and terms of our photo shoot service.

FIKA

catering



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