

DINNER MENU

First course

Tartar of beetroot & avocado, egg cream, pickled onion, soy boiled celeriac, beluga lentils	120kr
Mousseline & ceviche of scallops, bleak roe vinaigrette, dill, onions & sourdough crisps	135kr
Salmon carpaccio, lemon cream, green cabbage salad & Västerbotten cheese	130kr
Roasted and kamot pepper pan fried venison, broccoli pesto, haricots verts, sesame seeds, maché salad & red onion	130kr

Main course

Mushroom & seed patty, roasted sweetcorn cream, quinoa pilaf, mushroom & bean salad (vegan)	205kr
Tarragon pan fried corn fed chicken, parsnip cream & crispa, roasted garlic jus, semi dried tomatoes	225kr
Pan fried cod, red wine sauce, truffle creamed cabbage, blackened fennel & slow cooked carrot	235kr
Apple braised beef brisket, caraway jus, seasonal mushrooms & Jerusalem artichoke cream	220kr

Dessert

“Skånsk” apple cake, ginger, dulce de leche & chocolate crumbles	80kr
Coconut & white chocolate mousse, variation of lingonberries & roasted almonds	90kr
Dark chocolate cream, salty caramel cookies & preserved cherries	100kr
Cheeses from swedish farms, homemade crisp bread, carrot & ginger marmalade	105kr

Prices are valid for a 2 or 3 course dinner for 25 guests or more. All of the guests need to order the same menu. For inquiries regarding smaller groups please contact our reservations office.

For further inquiries please contact our reservations office.

bokningjohanneberg@chalmerskonferens.se • +46 31- 772 39 50 • www.chalmerskonferens.se

Prices are valid for parties of 25 guests or more. The menu is available from 1 October 2018

All prices in Swedish currency SEK, VAT will be added.

BUFFETS

Green

340kr

Goats cheese gratinated beetroots, sprouts, mustard vinaigrette & roasted seeds
Quinoa, swede crudité, pickled fennel & red onion
Cauliflower cous-cous
Pickled portobello mushroom, spinach & parmesan
Zucchini pancakes
Green cabbage hummus
Deep fried oyster mushroom, truffle omelette
Cashew nut mayonnaise
Sourdough bread & green pea hummus
Lemon cake, vanilla & coconut cream, passionfruit

Nordic

380kr

Pickled mustard & dill herring
Swedish creamy anchovy salad, chives & rye bread
Brussels sprouts, Västerbotten cheese, salt roasted pumpkin seeds
Smoked salmon & pickled onion
Horseradish quiche, smoked venison & dried lingonberries
Raw marinated beetroot & honey vinaigrette
New potato salad, red onion, parsley vinaigrette & radish
Roast beef & Waldorf dressing
Sourdough baguette, whipped browned butter, Danish rye bread, crisp bread, matured cheese
Licorice brownie, sea salt, preserved raspberries & raspberry crumble

Asia

360kr

Chilli roasted chicken, mango, jalapeno & roasted sweetcorn cream
Beetroot & ginger cured salmon, seaweed salad & soy mayonnaise
Ponzu marinated beef tenderloin, sriracha mayonnaise & shiitake mushrooms
Fennel kimchi
Red cabbage coleslaw
Egg noodle salad, chili marinated celery & coriander dressing
Raita, deep-fried rice paper & naan bread
Exotic fruit salad

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FINGER FOOD AND NIBBLES

Canapés

Cauliflower cheesecake, bleak roe, sour cream & red onion	30kr/pc
Smoked salmon, horseradish cream cheese & rye bread	30kr/pc
Beetroot, goats cheese, salt roasted walnuts & baguette	25kr/pc
Pepper braised swede, romaine lettuce, pulled pork & water cress	30kr/pc
Free-range egg, smoked salmon & citrus marinated fennel	25kr/pc
Green pea pesto, crostini, roasted pearl barley & pea sprouts	25kr/pc
Prosciutto, crostini, parmesan cream & figs	30kr/pc

Tapas

Olive & sun dried tomato foccacia	140kr/pc
Garlic & herb roasted mushrooms	
Bacon wrapped dates	
Lemon marinated olives	
Ancho & lime marinated chicken skewers	
Taquito with smoked salmon, coriander & lime	

Modest

Gremolata baked chicken	240kr
Seasonal salad, beets & herb vinaigrette	
Bean salad mukimame, cabbage & spinach	
Romaine lettuce, caesar dressing & croutons	
Pesto marinated mozzarella & olives	
Sourdough bread & cream cheese	
Licorice brownie & raspberry cream	

Late night snacks

"Jansson's temptation": potato-anchovy gratin, crisp bread, matured cheese	85kr
Wiener hot dog, bun, cucumber mayonnaise, crispy onions	75kr

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