

BISTRO STIG H

BUFFET

SATURDAY MAJ 30

MAIN COURSE

PORCHETTA

fennel – onion – parsley

BRISKET

BBQ – chives

BAKED POINTED

CABBAGE

tarragon butter

SIDES

GRILLED BELL PEPPER – lemon – feta

OLIVES – sun-dried tomato – garlic – chili

ZUCCHINI – lemon – parsley

ONION SALAD – leek – red onion – yellow onion

BAKED MUSHROOMS – thyme – rosemary

ROASTED CARROTS – tarragon

ROASTED POTATOES – dill – butter

GREEN SALAD

Ajvar

Horseradish cream

Tarragon mayonnaise

Bread and butter

DESSERT

VANILLA PANNA COTTA

cookie crumble – cardamom – apple

SUNDAY MAJ 31

MAIN COURSE

CHICKEN THIGH FILLET

lemon – thyme – garlic

FLANK STEAK

chimichurri – lime

GRILLED PORTOBELLO

chimichurri – lime

SIDES

TAPENADE – parsley – olive oil

COLESLAW – white cabbage – carrot – cumin

VÄSTERBOTTENS CHEESE PIE – smetana – pickled red onion

CAPRESE – tomato – mozzarella – basil

BEAN SALAD – haricot vert – wax beans – tarragon oil

GRILLED BROCCOLI – lemonette – chervil

POTATO GRATIN

GREEN SALAD

Béarnaise sauce

Red wine jus

Chimichurri

Bread and butter

DESSERT

LEMON TART – meringue – raspberry