

# ARTIPELAG

## MINGLE MENU 1



### Mingle dishes in a spectacular setting

With its unbeatable location above the glittering water of Baggens Bay, Artipelag is the perfect place to arrange mingles, gala dinners and cocktail parties. The setting with its extraordinary ocean view, combined with the modern architecture and open space, makes it excellent for larger groups to mingle during a conference or an event.

Enjoy our mingle menu of small dishes made by our head chef Gustav Otterberg and pastry chef Fredrik Otterberg. Nutritional, organic food is something that Artipelag's cuisine is passionate about. The inspiration for our mingle menus comes from the nature and Artipelag's surroundings.

Warmly welcome to Artipelag!

#### Menu price

SEK 650 excl. VAT per person  
SEK 728 incl. VAT per person



#### Drinking package

Ask one of our sommeliers and they will help you with an appropriate beverage suggestion based on your wishes.

From SEK 176 excl. VAT per person  
From SEK 220 incl. VAT per person

#### Traditional beef tartare

#### Pâté de Campagne

Confit chicken from Hagby gård, sweet and soured carrots

#### Mashed potatoes

Smoked whitefish roe, sour cream, onion, dill

#### Baked egg yolk with truffle

Brioche, roasted cauliflower

#### Strawberry compote

Vanilla bavaroise, caramelized german wheat, sour cream



#### Oysters and champagne bar

Two oysters per person (sort vary according to the season) served with a glass of sparkling per person.  
*NV Palmer & Co, Champagne, France*

SEK 161 excl. VAT per person  
SEK 195 incl. VAT per person



Recommended for groups of more than ten people. Valid until December 2018. We reserve the right to make changes to the menu at any time. +46 (0)8 570 130 50 or [restaurang@artipelag.se](mailto:restaurang@artipelag.se)

# ARTIPELAG

## MINGLE MENU 2



## Streetfood menu in a spectacular setting

With its unbeatable location above the glittering water of Baggens Bay, Artipelag is the perfect place to arrange mingles, gala dinners and cocktail parties. The setting with its extraordinary ocean view, combined with the modern architecture and open space, makes it excellent for larger groups to mingle during a conference or an event.

This mingle menu includes traditional streetfood dishes with a twist and will be served directly by chefs from different food stations. The dishes are made by our head chef Gustav Otterberg and pastry chef Fredrik Otterberg.

Warmly welcome to Artipelag!

### Menu price

SEK 465 excl. VAT per person  
SEK 521 incl. VAT per person

### Drink Packages

We have a close cooperation with the local Värmdö Brewery which has a wide selection of beers, including our self-made Artipelag Pale Lager.

From SEK 160 excl. VAT per person  
From SEK 200 incl. VAT per person

### Grilled cheeseburger

A slider with caramelized onion, mayonnaise, pickles, lettuce, tomato

### Completo

Spicy sausage topped with avocado, tomato and onion

### Chicken fajitas

### Doughnut

With raspberries and vanilla custard

### Oysters and champagne bar

Two oysters per person (sort vary according to the season) served with a glass of sparkling per person.  
*NV Palmer & Co, Champagne, France*

SEK 161 excl. VAT per person  
SEK 195 incl. VAT per person



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