

Merceditas Menu 2020

Dinner Menu

Skagen Toast

Steamed Arctic Char with crisp fennel salad, Beurre Blanc & salmon roe
Mini pavlova with marinated strawberries, whipped cream & raspberry sorbet
630:- sek

Pan-roasted asparagus with garlic and white bean hummus, spring onion and hazelnut pesto
Shiitake mushroom and cheese fritters with Catalonian vegetables and red wine jus
Chocolate cake with coffee- & milk chocolate mousse, vanilla crème fraiche ice-cream and seasonal berries
630:- sek (Veg)

Citrus marinated salmon with cucumber, pickled shallots, Green Goddess dressing & toffee lemon croutons
Pan fried duck breast with celeriac purée, spring vegetables port wine sauce with five-spice
White chocolate mousse with pistachio cake, yuzu curd and pistachio ice-cream
650:- sek

Butter poached scampi with chicken & coriander dumplings and ginger broth
Spring lamb with pea & mint purée, garlic cream & lamb jus
Mini doughnuts with crème fraiche ice-cream, strawberry mousse and fresh strawberries
660:- sek

Veal carpaccio with red pepper & truffle dressing, and shaved pecorino
Butter fried Pollock fillet with summer potatoes, warm spring greens & white wine sauce
Piña Colada & mango Sundae
680:- sek

Bleak roe from Kalix on potato with whipped crème fraiche
Reindeer fillet with braised vegetables, crème fraiche mashed potatoes & lingonberry jus
Home-made raspberry ice-cream with mini meringues, fresh raspberries & berry sauce
690:- sek

Garlic fried scampi with Saganaki sauce & crusty garlic bread
Veal mignon with warm mushroom and herb salad & Tawny port sauce
Vanilla panna cotta with Aperol granite and summer strawberries
690:- sek

Beef tartare with fried leek, Västerbotten cheese & Bleak roe
Butter fried cod loin with fennel & clams, & white wine crème fraiche sauce
Dark chocolate delice with home-made coffee ice-cream
720:- sek

Ceviche of salmon with king crab, chilli, lime & coriander
Swedish fillet steak with fois gras, parsley puree & Madeira sauce
Pineapple carpaccio with chili and ginger syrup, & home-made crème fraiche ice-cream
780:- sek

Tuna tartare

Venison file with spring vegetables, cauliflower purée & Madeira sauce
Deconstructed vanilla cheesecake with mango and passionfruit sorbet & tropical fruit compote
790:- sek

Smoked fish platter

Wagyu beef carpaccio with chorizo oil, celeriac & parmesan
Parma ham wrapped halibut fillet with red wine jus, lemon sabayon & cockles
Ricotta fritters chocolate crumbs, raspberry sauce & yoghurt ice-cream
920:- sek

Cheese plate: a selection of cheese served with marmalade, crackers & home baked fruit & nut bread (150:-kr)

Fresh bread, coffee and chocolate truffles are served with all menus

All prices are excluding tax. We reserve the right for changes and availability of fresh produce.

Merceditas Canapés

Sweet-chili shrimps with avocado salsa

Mini toasts with Skagen shrimps

Bleak roe from Kalix on potato crisps

Prawn cocktail tartlets

Salmon tartare with caper mayonnaise

Tuna tartare with Kimchi mayonnaise

Warm smoked salmon canapé with horseradish and salmon roe

Smoked salmon Croque Monsieur

Blini with warm smoked salmon & horseradish crème fraîche

Mini crab cakes with mango chutney

Grilled crayfish toasts

Prawn & crème fraîche brioche toasties

Lobster with green pea puree, lemon & mint

Fresh springrolls with glass noodles and shrimps

Artichoke crostini with chili and parmesan

Spinach & feta cheese pastries

Mini pizza sticks with mascarpone, Kalamata olives & basil

Marinated feta cheese with kalamata olives & watermelon

Whipped goats cheese with beetroot jam on crisp breads

Pata negra crostini with mushroom tapenade

Pinchos with pata negra & artichoke mayonnaise

Sauted fresh asparagus with prosciutto

Prosciutto cotto & mozzarella toasties

Provolone & prosciutto pastries

Smoked reindeer with horseradish & pear on rye

Beef tartare with bleak roe & egg yolk

Duck liver mousse with apple chutney

26:- st

(minimum order is 10 pieces of each chosen)

Dip platter with home-made dip, vegetables & crisp bread 68:- sek / pers

(minimum charge 8 pers)

Price is excluding tax.

Merceditas Lunch Menu 2020

Nicoise salad with fresh tuna
230:- sek

Sherry vinegar roast chicken with warm spring vegetables & grain salad, roasted sweet potato and sherry vinegar jus
230:- sek

Garlic fried scamp with sundried tomatoes, basil and parmesan on fresh fettuccine with Martini sauce
240:- sek

Butter fried salmon fillet with garlic braised cocktail tomatoes and a creamy white wine & basil sauce
240:- sek

Prosciutto wrapped pork fillet with creamy potato purée & honey sage jus
240:- sek

Oven-roasted duck fillet with glazed peaches, sauted vegetables & Madeira sauce
240:- sek

Almond crumbed Arctic Char with asparagus, fresh herbs & butter sauce
250:- sek

Sauted lamb fillet with minted pea puree, mixed bean salad and Madiera sauce
260:- sek

Reindeer fillet with braised spring vegetables, summer potatoes & lingonberry sauce
280:- sek

Pepper fillet steak with seasonal vegetables and cognac sauce
320:- sek

Beef tartar with Swedish fillet steak, with bleak roe, crispy leek, parsley & Västerbotten cheese
340:- sek

Steamed cod loin with egg, shrimps, dill & horseradish, served with summer potatoes & browned hollandaise sauce
340:- sek

Butter fried halibut fillet with seafood bouillabaisse sauce
380:- sek

Fresh bread, coffee & chocolate truffles are served with all menus

Dessert

Brandy-snap basket with fresh strawberries & cream or vanilla ice-cream

Vanilla pannacotta with red berries and raspberry coulis

Merceditas chocolate mousse

Pineapple carpaccio with chili and ginger syrup, & homemade crème fraiche ice-cream

Mini pavlova with whipped cream & tropical fruit

155:-sek

All prices are excluding tax. We reserve the right for changes and availability of fresh produce.

Merceditas Business Lunch

Menu 1

Crab and smoked salmon salad with avocado, fennel & apple
Veal mignons with a warm mushroom salad & port sauce
Coffee & chocolate truffles
420:-

Menu 2

Toast Skagen
Salmon fillet with baked cocktail tomatoes and a creamy white wine sauce
Coffee & chocolate truffles
420:-

Menu 3

Bleak roe from Kalix with whipped crème fraiche & butter fried bread
Reindeer fillet with braised spring vegetables, summer potatoes & lingonberry sauce
Coffee & chocolate truffles
460:-

Fresh bread is served with all menus.

These menus are available for 2-3 hour lunch charters

Prices are excluding tax. We reserve the right for changes and availability of fresh produce.

Merceditas Buffet Lunch

Australian Buffet

Heirloom tomato salad
Classic coleslaw
Summer potato & soft egg salad with bacon & dill
Sweet potato salad with quinoa & kale
Asparagus & pea salad with ricotta
Mixed grain salad with watermelon, feta & fresh mint
Shrimp cocktail salad
Cayenne chicken skewers
Garlic roast lamb steaks
Yoghurt and garlic dressing
Cheese and garlic bread
Dessert of your choice
620:-

Mediterranean Buffet

Classic Greek salad
New potato salad with rocket & radish
Roasted tomato salad with mozzarella, basil & pistachio
Grilled Mediterranean vegetables
Pasta salad with zucchini, cucumber & fresh herbs
Couscous with mixed beans and almonds
Vitello tonnato
Lamb and mint meatball tangine
Parmesan crusted chicken fillets
Lebanese rice
Tzaziki
Focaccia
Dessert of your choice
620:-

Archipelago buffet

Pickled herring
Archipelago herring
Pickled fried herring
Boiled fresh potatoes
Smoked salmon & gravadlax with mustard sauce
Grilled marinated salmon with caviar sauce
Egg salad with leek & caviar cream dressing
Summer potato salad
Mixed tomato salad
Mixed green salad soft Swedish cheese and fresh peas
Cucumber salad with avocado & mint
Fresh shrimps
Herb dressing
Fresh baked bread
Dessert of your choice
640:-

Vegetarian buffet

Caesar slaw salad
Spicy potato salad with chili & coriander
Broccoli and sweet potato salad with almond & buckwheat
Curried bulgar salad with spring vegetables
Mixed salad with Green Goddess dressing
Tomato salad with labneh & pinenuts
Grilled aubergine with yoghurt & fresh herbs
Mozzarella & pea rice cakes
Zucchini slice
Lebanese tofu skewers
Mixed rice
Garlic yoghurt dressing with roasted capsicum
Fresh baked bread
Dessert of your choice
620:-

Seafood buffet

Mixed seafood
Assortment of salads & dressings
Fresh bread
Dessert of your choice
Daily price

Crayfish buffet

Seasonal crayfish of your choice
Assortment of salads and dishes
Fresh bread
Dessert of your choice
Daily price

Dessert

Brandy-snap basket with fresh strawberries & cream or vanilla ice-cream
Vanilla pannacotta with red berries and raspberry coulis
Merceditas chocolate mousse
Pineapple carpaccio with chili and ginger syrup, & homemade crème fraiche ice-cream
Mini pavlova with whipped cream & tropical fruit

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Merceditas Afternoon Tea

Merceditas

Lemon slice
Coconut chocolate balls
Pavlova with cream and berries
Anzac biscuits

English

Cucumber sandwiches
Carrot cake cupcakes
Victoria sponge
Yo-yo biscuits

Swedish

Kronans cake
Cardamom buns
Dream cookies
Almond tartlets

Archipelago

Smoked salmon finger sandwiches
Tosca cupcakes
Chocolate squares
Raspberry roll cake

Chocolate

Chocolate biskvier
Double choc-chip cookies
B/W cheesecake slice
White chocolate & macadamia cookies

Traditional

Devilled egg sandwiches
Scones with cream and jam
Shortbread
Lemon meringue tartlets

Raw food

Fudge brownie
Mango & cranberry balls
Carrot cupcakes with cashew and coconut frosting
Salty caramel slice

280:- / pers

Including coffee or tea

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