Dinner and party with or at Bryggan Kök og Café!

When you plan and implement your arrangement with us, our will is that you feel calm and confident throughout the process.

We have many years of experience and a large number of successful events behind us, both on site in our premises and via catering at different locations in southern Sweden.

Among the events are Dissertations, Conferences, Weddings, Student Parties, Birthdays of All Sizes, Labor Market Fairs with 1200 Eating Guests .. Mm ..

In our premises at Bryggan and Ester there is room for up to 220 seated guests.

We have full rights regarding alcohol service, and also arrange catering for this if desired.

Do you want us to arrange catering elsewhere with larger numbers, it's no problem!

Times for dinner and party at the Bryggan are primarily from 18:00 to 01:00 Monday to Saturday. (If you want to have a party at 2:00, you can arrange for a 500 SEK fee.)

We provide services in the form of preparation of local, reception, service with everything that includes food and drink, cleaning, cleaning and cleaning after the end of the party.

This includes all material in the form of linen curtains, elegant cardboard napkins, glasses, crockery, cutlery, karaffers, candles and candlesticks, etc.

The minimum number of envelopes is 20 Monday to Thursday and 40 on Friday, Saturday and Sunday.

See our website www.bryggancafe.se for menu suggestions or contact us at info@bryggancafe.se or call tel. 0762-305328 with your request.

We are happy to design special menus and arrangements to suit your wishes!

Warm welcome with your request!

Buffet Alfa

Roman lettuce with raw asparagus and plated parmesan.

Mussels cutleted with raspberry "tonnato" (MSC) with capers, raccola and black pepper.

2 x carvery with olives, manchego and artichoke cream.

Ricotta and spinach salad with zucchini, sun dried tomato and roasted sunflower seeds.

Potatoes in tomato saffron vinaigrette with hot salmon and oregano.

Bread and aioli.

Price: 265 kr. per envelope.

BUFFÉ BETA.

SPICY BEEF WITH TERYAKINUDLAR.

MANGOSALLAD WITH SOYBEACHS, CHICKEN AND KORIANDS.

KIMCHIKÅL. SESAMSTEKT KYCKLINGBRÖST WITH TOGARACHIMAJONNÄS.

ROASTED SEED TOTATO WITH LIME, CHILI AND INGREDIENTS. FRESHLY BAKED BREAD. PRICE INCL.

VAT: 245 KR.

Buffet Delta

Cold-smoked salmon with herb cream and lemon

Vinaigrette potatoes with spring onion, radishes and dill.

Salad on asparagus, cucumber and spinach with lemon-honey vinegar and croutons.

Cold-cut teapot from Munka-Ljungby with Caesardressing.

Roast beef ship with aioli.

Marinated pork fillet with cauliflower in dragon-mustard vinegar.

Freshly baked bread.

Price: 265 kr. per envelope.

VEGETARY MENU.

Honey and lemon marinated Beetroot with Sauerkraut and spinach.

Pizzaslice with mozzarella, tomato and basilica.

Spanish potato tortilla with ruccolaaioli.

Chilled cucumber soup with sesame seeds.

Salt baked celery with parsley, roasted rapeseed and cashew.

Quinoa and carrot platter with sour mango cream.

Sourdough bread with fennel and carrot ham.

PRICE: 240 kr. PER COVER.

TAPAS AND MINGEL BUFFÉ

Bruschetta with chopped tomato, garlic and parsley.

Spanish potato tortilla with ruccolaaioli.

Chilled cucumber soup with sesame seeds.

Hot-cream salmon with Västerbotten cream.

Sweet potato and curry cream with chicken BBQ.

Tunnel roll with shrimp, dill and chunky room.

Paprika-sauce with polished chorizo.

Bread and hummus.

PRICE: 265 kr. PER COVER.

ADDITIONAL OPTION TO THE BUFFES.

FEATURES SERVERED AT THE BORD.

EARTH-TERRIBLE SUSPENSION WITH SWAMP, SMOKING FLASH AND TRYFFEL OIL.

SKAGENRÖRA ON TOAST WITH CITRON AND EARRING.

SMOKING LAX WITH TOGARASHIMAJONNÄS, ESSENTIALS AND KRUTONGS.

PRICE: 95 KR.

OSTAR.

FRESH STORED OSTAR FROM NEAR AND MORE MORE REMOTE.

SERVERED FROM BUFFET WITH MARMELAD AND KEX

55 KR. PER COVER.

DRYCKESPRISER BRYGGAN KITCHEN AND CAFÉ.

Starköl 33 cl. 50 kr.

Starköl 50cl. 60kr

Bottle of wine, still or sparkling: 250kr / bottle or 60 kr. / Glass.

4 cl. Snaps or Avec: 60 kr.

Drink 4 cl .: 75 kr.

Coffee from Buffé: 20 kr.

Christmas mousse, Lettuce, soda or mineral water 33 cl. costs 20 kr.

Water on the table is always included when ordering wine / beer.