

KOMMENDÖREN



You have received Kommendören's group menus, since you have a reservation for a bigger group.

Please choose one menu which will be served to the entire party. For vegetarian options, allergies or special needs, contact us before the visit.

We need your order two days before arrival.

Chef's recommendation:

Start with a lobster taco before dinner or a cheese plate before dessert, for an additional fee.

Lobster taco, cilantro, avocado & tomatillo salsa 85/ea

2 pieces of cheese, marmalade, grilled levain 90/ea

MENU I

Asian steak tartar, sesame, roasted onion, shiso, yolk, home chips

Deep fried tuna, cashew, green mango salad, sesame dip

Crème brûlée, cinnamon, apple sorbet

Starter and main course 465

Main course and dessert 385

3 courses 560

MENU II

Confit char, trout roe, cauliflower, dill, cucumber

Grilled rib eye, truffle mayonnaise, arugula, home fries, roasted tomato, caper

Caramel mousse, coconut sorbet, banana chips, rum syrup, honey roasted cashew

Starter and main course 500

Main course and dessert 450

3 courses 615

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MENU III

2 x lobster taco, avocado, cilantro, tomatillo salsa

T-bone, home fries, herb & garlic butter, red wine sauce, salad

Crème brûlée, cinnamon, apple sorbet

Starter and main course 485

Main course and dessert 445

3 courses 580

MENU IV

Kommendörens sharing menu

Lobster taco, cilantro, avocado & tomatillo salsa

Crispy pork slider, pineapple, kimchi mayonnaise, cilantro

Corn bread, cream cheese

Kommendörens fried chicken, honey mustard, pickled celery

Asian steak tartar, sesame, roasted onion, shiso, yolk, home chips

Deep fried tuna, cashew, green mango salad, sesame dip

Sweet potato fries, sour cream, chili, cilantro

425 per person

+ Dessert:

Caramel mousse, coconut sorbet, banana chips, rum syrup, honey roasted cashew 115

Crème brûlée, cinnamon, apple sorbet 95