

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 80/ea

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

MENU I

Deep fried artichoke, goat cheese foam, grilled padrons, pine nuts

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

Granny smith apple, hazelnut, pistachio, vanilla custard, Sri Lanka-cinnamon

Starter and main course 445

Main course and dessert 395

3 courses 550

MENU II

Butter fried King Crab, sunchoke, jalapeño, green pepper

Dry age sirloin, langoustine, leeks, potato purée, shellfish mayonnaise

Chocolate creme brulee with raspberry sorbet

Starter and main course 525

Main course and dessert 455

3 courses 630

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MENU III

Salmon tartar, trout roe, shoestring fries, caper, garlic

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

Granny smith apple, hazelnut, pistachio, vanilla custard, Sri Lanka-cinnamon

Starter and main course 495

Main course and dessert 450

3 courses 595

MENU IV

Kommendören's sharing menu

Lobster taco, cilantro, avocado & tomatillo salsa

Short rib slider, cheddar, pickled onion, jalapeño mayonnaise

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:

Granny smith apple, hazelnut, pistachio, vanilla custard, Sri Lanka-cinnamon 110

Chocolate creme brulee with raspberry sorbet 95