



Sheraton
STOCKHOLM HOTEL



Sheraton Paired x Mischa Billing

Mischa Billing, well known sommelière and lecturer within the field of gastronomy, have together with Executive Chef Frederic Bertuit created five buffets and six three course menus- all expertly matched with wines selected by Mischa Billing.

AMERICAN BUFFET

Black Stallion, Napa Valley,
Cabernet Sauvignon, USA
Les Lauzeraies Tavel, Frankrike
Natureo Free Syrah Cabernet Sauvignon

615 SEK per person ex beverage

Caesar salad (5,7,4,6,2)
Waldorf salad (4,10,1)
Bean salad
Coleslaw (9,4)
Salmon and chrimp stick (5,3)
Mini burger (2,9,4)
Chicken wings (2)
Bbq ribs (9)
Bbq sauce
Corn cobs
Potato and sweet potato wedges (2)
Mango chutney
Hot salsa
Blueberry cheesecake
Brownie
Key lime pie (7,2,4)
Whipped cream (7)

SWEDISH BUFFET

Les Lauzeraies Tavel, Frankrike
Grängesberg Lager
Snaps
Äppelmust Årets Skörd Kivik

565 SEK per person ex beverage

Traditional herring and egg salad (4,5)
Marinated salmon with mustard sauce (9,5)
Smoked whitefish and mackerel with lemon mayonnaise (4,5)
Skagen mix of shrimp and crayfish (4,3)
Selection of herring (5,7,9,4)
Beetroot salad (4,7)
Mixed green salad
Biff Rydberg with Dijon cream (9)
Char with capers, beetroot, bacon and dill butter
Grated beef breast with roasted vegetables and horseradish cream (7,9)
Boiled potatoes
Pickled lingonberries
Pickled cucumber
Swedish cheeses
Cloudberry cheesecake (2,7)
Chocolate cake with raspberry coulis (7,10)

MEDITERRANEAN BUFFET

Les Lauzeraies Tavel, Frankrike
Côtes – du - Rhône, Guigal, Frankrike
Richard Juhlin Blanc de Blancs
Non-Alcoholic Sparkling Wine

585 SEK per person ex beverage

Antipasti: mortadella, milano salami, lomo, Spanish marinated tenderloin, marinated olives, marinated artichoke
French potato salad (9,4)
Greek salad (7)
Pasta salad (2,6,9)
Mozzarella caprese (7,10)
Biffteki (4,9)
Souvlaki
Red pepper
Ratatouille
Patata arrosta (1)
Pesto/tzatziki (7, pinjenötter)
Tiramisu (7,2,4)
Tarte Tatin (2)
Selection of cheeses

(1) Celery (2) Gluten (3) Crustacean (4) Egg (5) Fish (6) Lupines (7) Milk (8) Mollusks (9) Mustard (10) Nuts (11) Peanuts (12) Sesame seeds (13) Soy (14) Sulfur dioxide

For full information about wines and non-alcoholic alternatives, see separate wine list

Minimum quantity for buffets is 30 people. Minimum quantity for three course menus is 20 people.



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INDIAN BUFFET

Les Lauzeraies Tavel, Frankrike
Cartlidge & Browne Pinot Noir, Kalifornien
Folklore Albariño, Vining, Spanien
Äppelmust Årets Skörd Kivik

645 SEK per person ex beverage

Vegetable samosa (2,10,13)

Malai Chicken Tikka (4,7,14)

Marinated Paneer (7)

Vegetarian Pakoras (7,14)

Cumin and mint raita (7)

Kachumber salad (14)

Onion, lemon and chilisalad

Mixed green salad

Pickles and Papad (9,14)

Butter chicken (7,10,14)

Lamb curry (7)

Palak paneer (7)

Kaju matar aur khumb (7,10)

Saffron and pulao rice (7)

Mango cheesecake (2,4,7,10,13)

Saffron and pistachio phrini (7,10)

Poached cheese balls flavoured with rose water and cardamom (7,14)

ASIAN BUFFET

Cartlidge & Browne Pinot Noir, Kalifornien
Les Lauzeraies Tavel, Frankrike
Richard Juhlin Blanc de Blancs
Non-Alcoholic Sparkling Wine

695 SEK per person ex beverage

Kimchi (5,14)

Mung bean noodle salad (14)

Galangal pickled carrots with coriander, radish and onion (14)

Vegetable and tofu soup (2,13,14)

Crispy chicken wings with kung pao sauce (2,12,13,14)

Vegetarian spring rolls (2,4)

Baked char (12,5,14,13)

Chicken in red curry sauce (5)

Biff Gra Praw Neu (2,4,12,13)

Steamed buns (2)

Coconut pannacotta with yuzu jelly (13)

Peach mousse (2,4,7)

Passion curd tartlets (2,4,7,10,13)

Brownies (2,4,7,10)

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MENU CHICKEN

545 SEK per person ex beverage

Sheraton pickled herring with red onion, lemon, dill, pumpernikel bread and pickled cucumber (2,5,14)

Grängesberg Lager
OP, Skåne

Pan fried chicken breast with potato terrine and thyme jus (1,7,14)

Côtes – du - Rhône, Guigal, Frankrike
Natureo Free Syrah, Spanien

Vanilla pannacotta with cloudberry and hazelnut crumble (2,7,10)

Nivole Muscato di Asti ,Chiarlo, Piemonte, Italien

MENU COD

595 SEK per person ex beverage

Beef carpaccio with horseradish cream, rucicola and parmesan (7,14)

Torre del Falasco, Amarone della Valpolicella, Italien

or

Brescou Chardonnay, Frankrike

Cod with pickled herb potato cake and Chablis sauce (1,5,7,14)

Brescou Chardonnay, Frankrike

Apple mousse, milk chocolate and cinnamon crunch (2,4,7,10,13)

Nivole Muscato di Asti, Chiarlo, Piemonte, Italien

MENU SALMON

635 SEK per person ex beverage

Smoked duck breast, tangerine gel, goat cheese, crispy lettuce and cranberry vinaigrette (7,14)

Henri Bourgeois, Sancerre, Les Baronnes, Frankrike

or

Les Lauzeraies Tavel, Frankrike

Herb crusted salmon with seasonal parsnip and potato puree with sweet and sour red wine cherry sauce (5,7,14)

Torre del Falasco, Amarone della Valpolicella, Italien

Lemon tart with licorice cream (2,4,7)

Alambre Moscatel de Setúbal, Fonseca, Portugal

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MENU TENDERLOIN

700 SEK per person ex beverage

Smoked salmon and ginger roulade, fennel compote, truffle and celeriac creme (1,5,7,14)

Loosen Riesling Kabinett, Old Vines, Mosel, Tyskland

Beef tenderloin with potato and goat cheese mash, braised onions, cabbage with jalapeno and olive sauce (7,14)

Black Stallion, Napa Valley, Cabernet Sauvignon, USA

White chocolate mousse with passion brulee, champagne sabayon and berries(2,4,7,14)

Nivole Moscato di Asti ,Chiarlo, Piemonte, Italien

MENU PASTA

515 SEK per person ex beverage

Västerbotten cheese panacotta, chives, rye bread crumble, lime pearls and apple compote (2,7,14)

Les Viognier des Aschantes, Frankrike
Natureo Free Muscat, Spanien

Ricotta cannelloni, pickled pumpkin, salted pumpkin seeds and spinach/parmesan sauce (2,4,7)

Torre del Falasco, Amarone della Valpolicella, Italien
Natureo Free Syrah, Spanien

Chocolate mousse, almond crunch and cherry compote (2,4,7,10,14)

Torres, Moscatel Oro Floralis, Spanien

MENU LAMB

725 SEK per person ex beverage

Gouchujang marinated salmon, togarashi and soya mayonnaise, black sesame seeds and cress (2,4,5,12,13,14)

Folklore Albariño, Vining, Spanien

Home made spice mix crusted lamb roast beef, cumin and green coriander mash with vegetables and spiced jus (7,14)

Cartlidge & Browne Pinot Noir, Kalifornien, USA
Natureo Free Syrah, Spanien

Mango cheesecake, chocolate earth, pistachio nougatine and berries (2,4,7,10)

Alambre Moscatel de Setúbal, Fonseca, Portugal

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