



MENU - CONFERENCE & EVENT

BREAKFAST / SWEDISH "FIKA" / LUNCH

ALL PRICES INCLUDING VAT - 12% FOR FOOD & ALCOHOL-FREE DRINKS, 25% FOR ALCOHOL & OTHER

SERVING TIMES: MON-THU 09.00 -16.00, FRI 09.00-17.00

OUTSIDE OF THESE HOURS EXTRA SERVICE CHARGE MAY BE ADDED AND MINIMUM ORDER CAN BE REQUIRED. VALID FROM 2021-11-10

K-MÄRK
EPICENTER

BREAKFAST PACKAGES

| | |
|---|-------|
| Basic | 60:- |
| Coffee/tea + sandwich of your choice | |
| Extra | 89:- |
| Coffee/tea + sandwich of your choice + Smoothie/Juice | |
| Deluxe | 121:- |
| Coffee/tea + sandwich of your choice + Smoothie/Juice + choice of cup | |

SANDWICHES

| | |
|---|------|
| Levain bun with boiled Italian ham, aged cheese & dijonaise | 38:- |
| Levain bun with aged cheese and & dijonaise | 38:- |
| Levain bun with tomato salsa, chili & avocado | 38:- |
| Rye sandwich with boiled egg and caviar | 38:- |
| Rye bread with smashed avocado, egg & chili | 50:- |

CUPS/ EGGS

| | |
|--|-------|
| Cottage cheese/kvarg with cinnamon, topped with granola with cacao and cranberries | 35:- |
| Greek yoghurt, raspberry & cardamom and almond granola | 35:- |
| (Gluten free) | |
| Overnight-oat with peanut butter, apple, black berries & dates | 42:- |
| Boiled egg with caviar | 15:- |
| Extra boiled egg | +10:- |

SMOOTHIES

| | |
|--|------|
| Smoothie Red - Raspberries, blueberries blackberries & dates | 32:- |
| Smoothie Yellow - Mango, lime & mint | 32:- |
| Smoothie Green - Pear, kale & chili | 32:- |

K-MÄRKTS SUSTAINABLE CHEFS CHOICE-LUNCH

INCLUDING - SALAD, BREAD & BUTTER

The lunch at K-märkt has no menu. Instead, we daily create a seasonal buffet/dishes based on the ingredients available right there and right then.

Having no menu and using surplus food is a big part of our work with fighting food waste.

We hope you will join us on this mission!

Served as a cold bowl in three choices:

- fish
- meat
- vegetarian

125:-

For groups over 40 people lunch can be served as a separate buffet on the terrace or in the event area (by arrangement).

SALADS / FOOD IN BOX

INCLUDING BREAD & BUTTER

Shrimps, pancetta, aged cheddar & Jerusalem artichoke

125:-

K-märkt "Caesar" - grilled chicken, pancetta, aged cheddar & Jerusalem artichoke

115:-

Misocured salmon, pickled cucumber with chili, kimchi, miso mayonnaise, pistachio crunch, mixed kale & carrot

115:-

Spicy, roasted cauliflower, couscous, red lentils, Liba bread, tomatoes & mint yoghurt

110:-

SOUP

Autumn mushroom soup

95:-

Carrot & red lentils "paneng curry"

95:-

Soup Chef's Choice

95:-

OUR SOUP IS SERVED WITH RYE SANDWICH

HOT DRINKS

Coffee / Tea 22:-

COLD DRINKS

| | |
|----------------------------------|------|
| Raw juice from Juica | 37:- |
| Rescued - juice | 43:- |
| Cider & nectar juice, Rudenstams | 32:- |
| Softdrink Törst | 32:- |
| Mineral water | 25:- |

PATISSERIE

| | |
|-------------------------------------|------|
| Chocolate ball | 32:- |
| "Dammsugare" | 32:- |
| Fruit & nut bar | 32:- |
| Mazarin | 34:- |
| Pecan nut mazarin | 34:- |
| Bounty - vegan | 32:- |
| Caramel tartlette with chocolate | 36:- |
| Passionfruit tartlette with coconut | 36:- |

DISCOUNT

| | |
|---------------|-------|
| Mix 6 pieces | 155:- |
| Mix 12 pieces | 300:- |

CAKES

Cakes from our pastry chef Daniel Roos are available on request. Se special menu.

BREAD - SWEETS

| | |
|---------------------------------|------|
| Bun - Cinnamon/Cardamom/Vanilla | 33:- |
| This month's bun | 35:- |
| XL Bun - Cinnamon/Cardamom | 95:- |
| Croissant | 33:- |
| Pain au Chocolate | 34:- |

*CHEF'S CHOICE

Chef's Choice means we create the menu the day of your event. In other words, what is served varies. By letting the chefs choose raw materials depending on the season and availability, we can use the best resources available. Simply put - sustainable food.

WE FIGHT FOOD WASTE - WFFW

At K-Märkt, we care about our planet and we work daily to reduce food waste. A much larger problem than many people understand. We use several methods to reduce food waste where Chef's choice is one of them.

Read more about our sustainable food philosophy on our website: kmarkt.se





MENU - CONFERENCE

AFTERWORK / MINGLE / DINNER

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CONFERENCE - DAY PACKAGE BASIC

BREAKFAST

Breakfast package Basic + K-Märkt flavored water

MORNING BREAK

Coffee / Tea + bun + smoothie (mixed varieties)

LUNCH

Sustainable WFFW-lunch + K-märkt flavored water + coffee/ Tea

AFTERNOON BREAK

Coffee / Tea + mixed pastry + fruit plate
320:- / person

CONFERENCE - DAY PACKAGE "BRAIN FOOD"

ALL DAY WITHOUT MILK PROTEIN, GLUTEN, WHITE SUGAR AND MONOUNSATURATED FAT
NEEDS TO BE ORDERD 3 DAYS IN ADVANCE
MINIMUM 10 PERSONS

BREAKFAST

Crisp bread from seeds with sesame spread
Coffee with coconut oil
"Overnight Oat" porridge with blueberries, seeds and oat milk
K-Märkt flavored water

MORNING BREAK

Vegetarian smoothie / milkshake bar
3 different smoothies based on almond milk + berries and fruit. 1 pcs / person (choice of 2-3 different depending on total number of guests)
Coffee / Tea

LUNCH

Bowl - A green energy base on steamed broccoli, acidified green cabbage, spinach and salad leaves. Protein from salmon & soft baked egg - topped with roasted walnuts and avocado dressing
Alcohol-free - must, nectar, non-alcoholic beer, cider
Coffee / Tea

AFTERNOON BREAK

Coffee / Tea, Fruit salad, Fruit & nut bar

495:- per person

SNACKS

Popcorn with Nori salt

Farmer´s chips with dip

Marcona almonds

Marinated olives

CHOOSE THREE OF THE ABOVE

22:- / person

AW-SNACKS

Cheese & charcuterie plate

With dips, cruditée, pickles & bread
175:- / plate (can be shared)

K-märkts "Puff pastry" pizza

Chef's Choice* in two choices:

- meat
- vegetarian

40:-/ piece

MINIMUM 30 PIECES OF SAME VARIETY

1/2 Wraps

Chicken, pancetta, aged cheddar & Jerusalem artichoke 1/2 - 55:-

Chef's Choice* 1/2 - 50:-

MINIMUM 30 PIECES OF SAME VARIETY

COCKTAIL FOODS

MINIMUM 30 PERSONS AND MINIMUM ORDER 10.000KR

HORS D'OEUVRES - SMALL

Small bites that are perfect as cocktail snacks or canapés. Can also be part of mingle buffet.

- Chef's Choice * fish/seafood
- Chef's Choice * vegetarian
- Chef's Choice * meat/poultry

55:-/ piece

MINIMUM 35 PIECES (10 OF THE SAME SORT)

HORS D'OEUVRES - MEDIUM

More filling bites as cocktail snacks or served for a mingle buffet.
4 PIECES EQUALS A MAIN DISH

- Chef's Choice * fish/seafood
- Chef's Choice * vegetarian
- Chef's Choice * meat/poultry

75:-/ piece

MINIMUM 15 PIECES OF SAME SORT

BEER & WINE

Sparkling - Cremant 570:-

Wine - white/red/rosé 95:-/425:-

Beer - III 33cl 79:-/68:-

DINNER / BUFFET

MINIMUM 30 PERSONS

K-MÄRKTT BUFFET - Chef's Choice*

2 protein (fish/meat/poultry + 1 veg)

1 st carbohydrate

3 green dishes

2 sauces/dips/dressings

bread och butter/dip

245:- / person

EVERYTHING IS DELIVERED COLD ON PAPER PLATES

BOWL - WARM

Bowl "chef's choice" with Nordic tastes and a hot stock with bread and butter

195:- / person

THE STOCK IS DELIVERED LUKEWARM IN A THERMOS BUT TASTES BETTER IF HEATED ON SIGHT

3 COURSE MEAL

Quoted on request.

SWEETS & DESSERT

DESSERT IN A GLASS

Chocolate/Chocolate/Chocolate 75:-

Apple & Cinnamon 75:-

Mini glass - Chef's Choice* 50:-

DESSERT ON GLASS PLATE

Chef's Choice 125:-

Chocolate pralines 25:-

CUSTOMIZED

We will gladly put together larger catering arrangements based on your needs and wishes! Feel free to get in touch with us.

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K-MÄRKTT EPICENTER

Mäster Samuelsgatan 36, 111 57 Stockholm

Mon - Thu 08.30-16.00, Fri 08.30-17.00

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