



# 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 08.30 -17.00, FRI 08.30-18.00  
OUTSIDE OF THESE HOURS EXTRA SERVICE CHARGE MAY BE ADDED AND MINIMUM ORDER CAN BE REQUIRED. VALID FROM 2022-09-01

K-MÄRK  
EPICENTER

### BREAKFAST PACKAGES

Small	72:-
Smoothie+ sandwich of your choice	
Big	105:-
Smoothie+ sandwich of your choice + cup of your choice (yoghurt or cottage cheese)	
Extra fancy	
Brunch/breakfast hors d'oeuvres. 5 pp, choice of 6-8 depending on number of guests	275:-



### SANDWICHES

Levain bun with smoked ham, aged cheese & dijonaise	40:-
Levain bun with aged cheese and herb cream	40:-
Levain bun with tomato salsa, chili & avocado	40:-
Rye sandwich with boiled egg and caviar	40:-
Rye bread with smashed avocado, egg & chili	55:-

### CUPS/ EGGS

Cottage cheese/kvarg with raspberries, topped with granola with cacao and cranberries	40:-
Greek yoghurt, strawberry & cardamom and almond granola (Gluten free)	40:-
Overnight-oat with peanut butter, apple, black berries & dates	59:-
Boiled egg with caviar	18:-
Extra boiled egg	+15:-

### SMOOTHIES

Smoothie Red - Raspberries, blueberries blackberries & dates	38:-
Smoothie Yellow - Mango, lime & mint	38:-
Smoothie Green - Pear, yogurt, lemon & cardamom	38:-

### K-MÄRKTS SUSTAINABLE CHEFS CHOICE-LUNCH

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:

- Chef's Choice\* - Fish
- Chef's Choice\* - Meat
- Chef's Choice\* - Vegetarian

145:-

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

Shrimps, pancetta, aged cheddar & Jerusalem artichoke	155:-
K-märkt "Caesar" - grilled chicken, pancetta, aged cheddar & Jerusalem artichoke	125:-
Smoked salmon, apple, egg and cream cheese with new potatoes and radish	135:-
Portabello salad, sweet potato, raw slaw, lime and peanut dressing topped with pickled chili and sesame	120:-

### SOUP

Potato and leek soup with truffle cream cheese	95:-
Jerusalem artichoke, miso, sesame crisp	95:-
Soup Chef's Choice	95:-

OUR SOUP IS SERVED WITH RYE SANDWICH

### HOT DRINKS

Coffee / Tea	32:-
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### COLD DRINKS

Raw juice from Juica	40:-
Rescued - juice	43:-
Softdrink	35:-
Mineral water	29:-

### BREAD - SWEETS

Bun - Cinnamon/Cardamom/Vanilla	35:-
This month's bun	35:-
Croissant	35:-
Pain au Chocolate	38:-

### PATISSERIE

Chocolate ball	34:-
"Dammugare"	34:-
Fruit & nut bar	34:-
Mazarin	37:-
Pecan nut mazarin	37:-
Bounty - vegan	34:-
Caramel tartlette with chocolate	42:-
Passionfruit tartlette with coconut	42:-

### CAKES

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



### \*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](http://kmarkt.se)*

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# MENU - CONFERENCE

## AFTERWORK / MINGLE / DINNER

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  
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### CONFERENCE - DAY PACKAGE BASIC

#### BREAKFAST

Breakfast package Small + coffee/tea

#### 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  
395:- / 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

550:- per person

### SNACKS

Popcorn with salt

Farmer´s chips with dip

Marcona almonds

Marinated olives

CHOOSE THREE OF THE ABOVE

45:- / person

### WRAPS

Chef´s Choice\* 1/1 100:-

Chef´s Choice\* 1/2 - 55:-

MINIMUM 30 PIECES OF SAME VARIETY

### AW-SNACKS

Cheese & charcuterie plate  
With dips, crudité, pickles & bread  
245:- / plate (can be shared)

K-märkts "Puff pastry" pizza  
Chef's Choice\* in two choices:

- meat
  - vegetarian
- 55:-/ piece

MINIMUM 30 PIECES OF SAME VARIETY

### COCKTAIL FOODS

FROM 15 PERSON AND UP - MINIMUM ORDER 10.000 KR

#### HORS D'OEUVRES - SMALL

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

- Chef's Choice\* - Seafood
- Chef's Choice\* - Fish
- Chef's Choice\* - Poultry
- Chef's Choice\* - Meat
- Chef's Choice\* - Lakto-ovo vegetarian
- Chef's Choice\* - Plant based

65:-/ piece

MINIMUM 10 OF THE SAME KIND

#### 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\* - Seafood
- Chef's Choice\* - Fish
- Chef's Choice\* - Poultry
- Chef's Choice\* - Meat
- Chef's Choice\* - Game
- Chef's Choice\* - Lakto-ovo vegetarian
- Chef's Choice\* - Plant based

90:-/ piece

MINIMUM 10 OF THE SAME KIND



#### SMALL DISHES "TAPAS STYLE"

Small elegant dishes that can be eaten with only a fork. Bigger than a hors d'oeuvres - smaller than a starter.

4-5 PIECES EQUALS A MAIN DISH

- Chef's Choice\* 118:-/ piece

### BEER & WINE

Sparkling - Cremant 125/675:-  
Wine - white/red/rosé 115:-/575:-  
Beer - III 33cl 86:-

### DINNER / BUFFET

MINIMUM 30 PERSONS

K-MÄRK 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  
330:- / 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. Prices from 670:- pp



### SWEETS & DESSERT

#### DESSERT IN A GLASS

Chocolate/Chocolate/Chocolate 80:-

Apple & Cinnamon 80:-

Mini glass - Chef's Choice\* 65:-

#### DESSERT ON GLASS PLATE

Chef's Choice 125:-

Chocolate pralines 28:-

### 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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STOCKHOLM

