



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 2022-10-11

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:- |
| Turkish yogurt with blackberry compote and crispy sweet seeds | 40:- |
| Overnight oats with blackberries and cashew & hazelnut butter | 59:- |
| Boiled egg with caviar | 18:- |
| Extra boiled egg | +15:- |

SMOOTHIES

| | |
|--|------|
| Smoothie Yellow - Mango, lime & mint | 38:- |
| Smoothie Purple - wild berries, vanilla yoghurt, apple | 38:- |
| Smoothie Orange - carrot, mango & ginger | 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, boiled egg & Jerusalem artichoke

155:-

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

125:-

Noodle bowl with cold smoked salmon, sesame dressing, soy tapioca, mango and pickled red cabbage

135:-

Salad with beetroot, goats cheese cream, spice sour fennel and candied walnuts

120:-

SOUP

Mushroom soup

95:-

Corn and potato soup with tortilla chips and fermented chili sauce

95:-

Soup Chef's Choice

95:-

OUR SOUP IS SERVED WITH RYE SANDWICH

HOT DRINKS

Coffee / Tea 32:-

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





K-MÄRKT
EPICENTER

MENU - CONFERENCE

AFTERWORK / MINGLE / DINNER

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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 ORDERED 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-MÄRKT 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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epicenter
STOCKHOLM

