



K-MÄRK  
EPICENTER

# MENU - CONFERENCE & EVENT

## BREAKFAST / SWEDISH "FIKA" / LUNCH

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

SERVING TIMES: MON-FRI 07.30 - 17.00

OUTSIDE OF THESE HOURS EXTRA SERVICE CHARGE MAY BE ADDED AND MINIMUM ORDER CAN BE REQUIRED.

### BREAKFAST PACKAGES

Basic	55:-
Coffee/tea + sandwich of your choice	
Extra	84:-
Coffee/tea + sandwich of your choice + Smoothie/Juice	
Deluxe	116:-
Coffee/tea + sandwich of your choice + Smoothie/Juice + choice of cup	

A bit of everything 110:-  
Coffee/tea + 1/2 Rye bread with smashed avocado, egg & chili + Mini Smoothie/Juice + Mini choice of cup + Mini fruit salad

### SANDWICHES

Levain bun with boiled Italian ham, aged cheese & dijonaise	35:-
Levain bun with aged cheese and & dijonaise	35:-

Rye bun with boiled egg and caviar cream 35:-

Levain bun with red beet hummus and sprouts 35:-

Rye sandwich with aged cheese and herb creme 35:-

Croissant with boiled Italian ham and gruyere cheese 38:-

Rye bread with smashed avocado, egg & chili 45:-

Baguette with turkey, herb cream, pickled roots vegetables & cress 40:-

### CUPS

Keso/kvarg with granola with blueberries and pecan nuts 32:-

Greek yoghurt, raspberry & quinoa müsli 32:-

Overnight-oat with peanut butter, strawberries- & rhubarb puree 38:-

Fruit salad 36:-

### SMOOTHIES

Smoothie - Pear/kale/chili 29:-

Smoothie - Blueberry/blackcurrant /mint 29:-

Smoothie - mango/passion fruit chia 29:-

### HOT DRINKS

Coffee / Tea 22:-

### COLD DRINKS

Mini energy shot -6cl	22:-
Raw juice from Loviseberg	29:-
Rescued - juice	39:-
Cider & nectar juice from Rudenstams	29:-
Softdrink, Naturfrisk	29:-
K-märkt's flavored water still/sparkling	25:-
Non alcoholic beer	29:-

### K-MÄRK'T'S SUSTAINABLE WFFW-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 warm bowl in three choices:

- fish/seafood
- meat/poultry
- 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).

145:-

### SALADS

INCLUDING BREAD & BUTTER

Shrimps, pancetta, aged cheddar & Jerusalem artichoke 110:-

Smoked thinly sliced pork neck, dinkel, pomegranate seeds & feta cheese cream 100:-

Quinoa och black lentil "tabbouleh", mozzarella di bufala & candied walnuts 95:-

Grilled salmon, black rice, root vegetables & sweet potato aioli 110:-

K-märkt "Caesar" - grilled chicken, pancetta, aged cheddar & Jerusalem artichoke 95:-

### WRAPS

Chicken, pancetta, aged cheddar & Jerusalem artichoke 85:-

Chef's Choice\* 79:-

### SOUP

Soup - Chef's Choice\* with rye sandwich 85:-

### PÂTISSERIE

Chocolate ball	25:-
"Dammugare"	25:-
Fruit & nut bar	25:-
Mazarin	25:-
Pecan nut mazarin	25:-
Brownie	25:-
Chocolate macaroon	25:-
Bounty - vegan	20:-
Caramel tartlette with chocolate	27:-
Passionfruit tartlette with coconut	27:-
Tartlette mini - Chef's Choice*	20:-

...AND A LOT MORE...

### CAKES

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

### BREAD - SWEETS

Bun - Cinnamon/Cardamom/Vanilla	26:-
This month's bun	28:-
XL Bun - Cinnamon/Cardamom	77:-
Croissant	28:-
Pain au Chocolate	30:-

...AND A LOT MORE...

### MINI SWEETS / FRUIT

Fruit platter - full-sized fruit	15:-/p
Candy - Dumle, Fazer Mint, Geisha	18:-/p

### CUSTOMIZED

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

### \*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

## PACKAGES / 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

#### 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

### BEER & WINE

Sparkling - Cremant 570:-  
Wine - white/red/rosé 95:-/425:-  
Beer - III 33cl 79:-/68:-

### SNACKS

Fried grey peas with smoked paprika

Root vegetable chips with parmesan salt

Spiced roasted almonds

Marinated olives

CHOOSE THREE OF THE ABOVE

22:- / person

Cheese & charcuterie plate  
charcuterie, cheeses, dips, cruditee, pickles & bread

175:- / plate (can be shared)

K-märkts "Puff pastry" pizza

Chef's Choice\* in two choices:

- meat/poultry
- vegetarian

40:-/ piece

Add a "deluxe" component such as truffle or vendance roe (10g)... 30:- extra a piece

MINIMUM 30 PIECES OF SAME VARIANT

### COCKTAIL FOODS

HOR D'OEUVRES - SMALL

Small bites that are perfect as cocktail snacks or canapés.

Served on a spoon/small plate or on small cracker/bread, pie crust. Eaten as one bite.

Chef's Choice\* in three choices:

- fish/seafood
- meat/poultry
- vegetarian

34:-/ piece

MINIMUM 30 PIECES OF SAME VARIANT

HOR D'OEUVRES - MEDIUM

More filling bites as cocktail snacks or served for a mingle buffet. Served on bread, small plates or in a cup.

3-4 EACH / PERSON EQUALS AN APPETIZER

4-5 ST / PERSON EQUALS A MAIN DISH

Chef's Choice\* in three variants:

- fish/seafood
- meat/poultry
- vegetarian

56:-/ piece

MINIMUM 30 PIECES OF SAME VARIANT

1/2 WRAPS

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

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

### DINNER

MINIMUM 30 PERSONS

K-MÄRK BUFFET EXTRA- Chef's Choice\*

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

3 st "deluxe" components

1 st carbohydrate

3 green dishes

2 sauces/dips/dressings

bread och butter/dip

380:- / person

BOWL - WARM

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

195:- / person

3 COURSE MEAL

Quoted on request.

### SWEETS & DESSERT

Caramel tartlette with chocolate 27:-

Passionfruit tartlette with coconut 27:-

Tartlette mini - raspberry curd 20:-

DESSERT IN A GLASS

Nobel 2019 - raspberry 75:-

Chocolate, chocolate & chocolate 56:-

Strawberry & rhubarb 56:-

Miniglass - Chef's Choice\* 40:-

DESSERT ON GLASS PLATE

Chocolate & blueberry 75:-

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K-MÄRK EPICENTER

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