



CATERING MENU

1	breakfast	2	"fika"	3	lunch	4	mingle	4	dinner
5	sweets	5	drinks	6	cakes	7	customized	7	info/faq

ALL PRICES EXCLUDE VAT – SEASONAL VARIATIONS MAY OCCUR – AUTUMN 2026 VALID FROM: 2026-08-26



breakfast

SANDWICHES

Levain roll with smoked ham, aged Herrgårds cheese & dijonnaise	46:-
Levain roll with aged Herrgårds cheese & dijonnaise	46:-
Whole wheat roll with humus, tomato, wild cucumber & alfa sprouts	46:-
Whole wheat roll with boiled egg & caviar cream	46:-
Rye sandwich with aged Herrgårds cheese & herb cream	46:-
Gluten-free sandwich with aged Herrgårds cheese & herb cream	46:-

CUPS & MORE

Cottage cheese and quark with cinnamon & cranberry granola	46:-
Turkish yogurt with strawberry and apple compote & sweet seeds	46:-
Overnight oats with strawberry and apple compote & nut butter	53:-
Chia pudding with raspberry, yoghurt & sweet seeds	53:-
Fruit mix (salad) - seasonal	43:-
Seasonal mixed fruit	13:-
Egg with caviar	18:-

SMOOTHIES

Yellow Smoothie - pineapple, mango & mint	41:-
Red Smoothie - raspberry, mango & basil	41:-
Green Smoothie - kale, mango & yuzu	41:-

COFFEE / TEA

Coffee in disposable thermos, 13 servings	366:-
Tea in disposable thermos, 13 servings	366:-

COFFEE & TEA ARE DELIVERED WITH MILK, SUGAR, DISPOSABLE CUPS & STIRRERS

COLD DRINKS

Energy shot	31:-
Rescued juice	42:-

K-MÄRKET SERVES COFFEE FROM LYKKE

Lykke Coffee is coffee with both heart and mind – grown on their own farms, roasted with love and created to make a difference. By owning the entire process from plant to cup, they ensure not only a rich and flavourful experience but also fair conditions for both people and planet. No middlemen, just nice coffee that tastes good and does good.

FRUKOSTPAKET

SMALL 80:-

Choice of sandwich (see above) & smoothie or juice

LARGE 121:-

Choice of sandwich (see above), smoothie/juice & cottage cheese/quark or yogurt cup

LUXURY MINI BREAKFAST 184:-

Mini rye sandwich, mini croissant, mini cup, mini fruit salad, mini smoothie/juice.

MINIMUM 50 PEOPLE

BREAKFAST SMALL 55:-

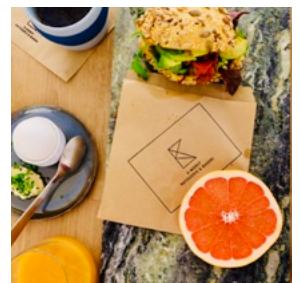
3 types of bread
3 types of toppings
cream cheese & vegetables

MINIMUM 10 PEOPLE

BREAKFAST LARGE 237:-

3 types of bread
3 types of toppings
cream cheese spread
caviar cream
salad
tomato /cucumber / bell pepper
juice
smoothie
eggs
yogurt
granola
mini croissant
sliced fruit

MINIMUM 50 PEOPLE





BAKERY - SWEET

Roll - Cinnamon/Cardamom/Vanilla	38:-
Loaf - Cinnamon/Cardamom/Vanilla	115:-
Monthly Special Bun	42:-
K-märkts Cinnamon Bun	35:-
Croissant	38:-

COOKIES

Mixed small cookies	9:-
Bag of cookies (approx. 150-170g)	67:-
Chocolate chip cookie	29:-

SOFT CAKES

See our dedicated page 6 with all our soft cakes & pastry.
Both "classics" and our special cakes, celebration cakes, number cakes, wedding cakes, etc.

PASTRIES

Chocolate Ball	34:-
Punch Roll "Dammsugare"	34:-
Mazarin Almond Tart	38:-
Bounty - vegan	33:-
Chocolate Tartlette with Butter Caramel	42 :-
Passion Fruit Tartlette with Coconut	42:-

HEALTHY BITES

Raw ball	33:-
Cornflakes bar with orange & coconut	33:-
Fruit & nut bar	34:-

DESSERTS

Princess pastry	63:-
Chocolate & raspberry pastry	63:-
Seasonal pastry	63:-

ICE CREAM SEASONAL PRODUCT

Ice cream cup - mixed flavors	38:-
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COFFEE / TEA

Coffee in disposable thermos, 13 servings	366:-
Tea in disposable thermos, 13 servings	366:-

COFFEE & TEA ARE DELIVERED WITH MILK, SUGAR, DISPOSABLE CUPS & STIRRERS

FIKAPAKET

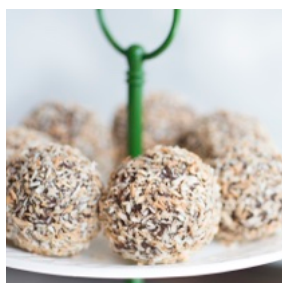
FIKA BUFFET 103:-
Assorted pieces, mini rolls &
mini smoothie
MINIMUM 50 PEOPLE

LUXURY MINI SWEET BUFFET 183:-
Mini dessert in a glass, mini tart,
mini roll, mini smoothie &
mini fruit salad
MINIMUM 50 PEOPLE

HEALTHY FIKA 58:-
Energy shot + healthy bite

CAKE FIKA 67:-
Three types of cookies, two
types of soft cakes, and one
cookie
MINIMUM 30 PERSONER

SEASONAL FIKA
Ice cream, semla, saffransbullar,
carrot cake, or similar.
Price upon request.





WRAP

"Chef's Choice" - (meat/fish or veg/vegan)

125:-

SALADS & BOWLS

INCLUDING BREAD

Hot-smoked salmon salad, lemon cream & green peas

138:-

Caesar salad, chicken, bacon, cheddar & Jerusalem artichoke dressing

133:-

Shrimp salad, egg, edamame, avocado & jalapeno dressing

174:-

Noodle bowl with peanut butter & lime dressing, pickled carrot & cabbage Choose between:

sesame & soy marinated tofu (128:-) Roast beef (138:-)

Bowl Chef's Choice*

115:-

Choose flavour profile and protein:

"Mediterranean", "Asian" or "Nordic"

Vegetarian/vegan, meat/poultry or fish/seafood

FOOD IN A BOX

DELIVERED COLD, INCLUDING BREAD & SIDE SALAD

Vegetarian lasagna - Swedish legumes, tomato & cheddar 121:-

BUFFET LUNCH - CHEF'S CHOICE*

MINIMUM 10 PEOPLE
DELIVERED COLD IN DISPOSABLE MATERIALS

K-märkt Buffet

335:- /p

2 proteins - fish/meat/poultry + 1 veg

1 carbohydrate

3 flavoured green dishes

2 sauces/spreads/dressings/dips

Bread and butter/spread

Luxury Buffet

424:- /p

Like above + two small appetizers

SOUP

SERVED WITH RYE SANDWICH WITH CHEESE & HERB CREAM

Soup - Chef's Choice *

88:-

Red Lentil Panang

88:-

Potato & Leek

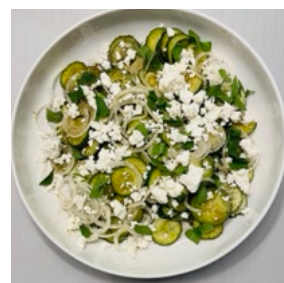
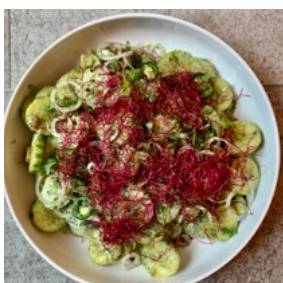
88:-

Chicken

88:-

WHAT DOES CHEF'S CHOICE MEAN?

Chef's Choice means that we create the menu on the same day. What is served, in other words, may vary. By allowing the chefs to choose ingredients based on seasonality and availability, we can make use of the resources at hand. In other words – sustainable food. Or as we say at K-märkt: "We fight Food Waste."



mingling/dinner

SNACKS

Popcorn, potato chips, marcona almonds, olives
Choose three options:

45:- /p

K-märkts nutmix

38:-

AW-PLATTER

Cured meats, cheeses, spreads, crudités, pickles & bread 246:-/p

MINIMUM 20 PEOPLE

CANAPÉES

Chef's Choice* – available in eight selectable variants:

Seafood / Fish / Poultry / Meat / Game / Lacto-ovo-vegetarian /
Plant-based & Luxury.

SMALL

Perfect as a drink snack/canapé or as part of a buffet.
62:- each or luxury (+ 20:-)

LARGE

Perfect as a heartier drink snack or as part of a buffet.
85:- each or luxury (+ 30:-)

COMES IN WHITE COMPOSTABLE BOWLS/PLATES. BEAUTIFUL AND SUSTAINABLE
ALL IN ONE.
MINIMUM ORDER: 12,000:- EXCL. VAT

K-MÄRKST STREET FOOD

3 x K-märkt's "Street Food" - Chef's Choice*
Street food – more about the way of eating than the
type of food.
Equivalent to a starter and a main course.

420:-

REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY
MINIMUM 25,000:-

SEATED DINNER

A seated dinner is exactly what it sounds like.

The menu is Chef's Choice* and created by the chef on the same
day.

3-course Chef's Choice 525:-

REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY
MINIMUM 25,000:-

"FORK DISHES"

Small dishes eaten with a fork - Chef's Choice*

105:-

Available in seven selectable variants:

Seafood, Fish, Poultry, Meat, Game, Lacto/Ovo-vegetarian, Plant-
based

REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY

MORE LUXURIOUS DINNER - "CHEF'S TABLE"

An exclusive dinner with several courses and more luxurious
ingredients. The menu is Chef's Choice, and we're happy to assist
in pairing it with selected beverages. The dinner always ends with
our pastry chef Daniel Roos' Nobel dessert.

2 x drink snacks

2 x starters

2 x main courses

Nobel dessert from 2019 – Daniel's favorite

Price per person 1995:-

REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY
MINIMUM 25,000:-

MINGLE

K-MÄRKST'S MINGLE DINNER

393:-

3 x Small Canapées
2 x Larger Canapées
Mini dessert in a glass
EQUIVALENT TO A SMALL 3-COURSE MEAL

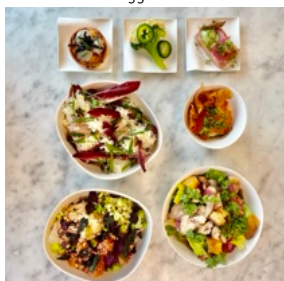
K-MÄRKST'S FORK DISH DINNER

630:-

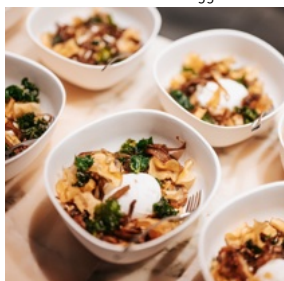
Seated mingle with six fork dishes prepared on-site by the
chef (small dishes)
5 savory and 1 sweet

REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY

Tilltugg - Mindre & Större



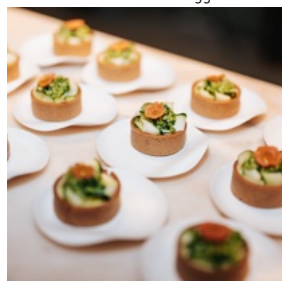
Tilltugg - Större



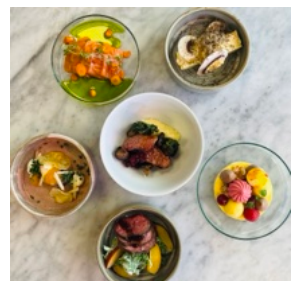
Snacks



Tilltugg - Mindre



Gaffelrätter



sweets

DESSERTS

Dessert on a glass plate - Chef's Choice*

98:-

DEPOSIT OF 25:- APPLIES

Dessert in a glass - Chef's Choice*

62:-

Mini glass - Chef's Choice*

58:-

TARTLETTE

Chocolate tartlette with butter toffee

42:-

Passion fruit tartlette with coconut

42:-

OTHER SWEETS

Chocolate praline - mixed flavors

29:-

ICE CREAM

SEASONAL PRODUCT

Ice cream in a cup - mixed flavors

38:-

CAKES

See page 6 for all our cakes. Both "classic" and our special cakes, celebration cakes, number cakes, wedding cakes, etc.

Dessert på glastallrik



Dessert i glas



Tartlette



Pralin



Tartlette



dryck

COLD DRINKS

Energy shot

31:-

Rescued juice

42:-

Soda

33:-

Mineral water

28:-

Non-alcoholic beer

33:-

COFFEE / TEA

Coffee in disposable thermos, 13 servings

366:-

Tea in disposable thermos, 13 servings

366:-

COFFEE & TEA ARE DELIVERED WITH MILK, SUGAR, DISPOSABLE CUPS & STIRRERS

ALCOHOL BEVERAGES

REQUIRES STAFF ON-SITE FROM K-MÄRKET

Champagne - bottle

850:-

Sparkling wine - bottle

495:-

Wine - bottle

400:-

K-märkets Dolcetto - red wine on can

125:-

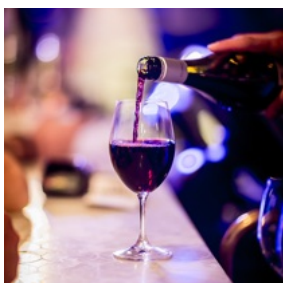
Beer 33cl - can/bottle

65:-

Shaken cocktail - 5 cl

125:-

Our sommeliers are happy to help you find the perfect beverage for your event.





PRINCESS CAKE

6-pieces 335:-
10-pieces 513:-

Sponge cake base, raspberry compote, vanilla bavaoise, whipped cream mousse, marzipan & white chocolate.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: YES
NUTS: NO ALMOND: YES SOYA: YES

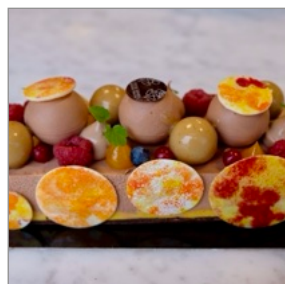


TARTE - PASSION & COCONUT

10-pieces 371:-

Shortcrust base, passion fruit cream, coconut meringue & white chocolate.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: YES
NUTS: NO ALMOND: NO SOYA: YES



MANGO / LICORICE / CHOCOLATE

6-pieces 335:-

Brownie base, mango panna cotta, licorice panna cotta, chocolate mousse & mango cream.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: YES
NUTS: NO ALMOND: NO SOYA: YES



TARTE - CHOCOLATE & BUTTER TOFFEE

10-pieces 371:-

Chocolate ganache, butter toffee & chocolate shortcrust.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: NO
NUTS: NO ALMOND: NO SOYA: YES



CHOCOLATE / RASBERRY / PASSION

GLUTEN- & LACTOSFREE

10-pieces 513:-

Chocolate base, chocolate mousse, raspberrycream & baked passionbrulé

GLUTEN: NO LACTOSE: NO EGGS: YES GELATIN: YES
NUTS: NO ALMOND: NO SOYA: YES



CARROT CAKE

10-pieces 397:-

Carrot cake with cream cheese frosting.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: NO
NUTS: NO ALMOND: NO SOYA: YES



BLACKCURRANT / HAZELNUT

10-pieces 513:-

Brownie base with hazelnut crisp, hazelnut cream, blackcurrant jelly, blackcurrant bavaoise & hazelnut bavaoise.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: YES
NUTS: YES ALMOND: YES SOYA: YES



APPLE CRUMBLE CAKE

10-pieces 397:-

Apple cake with crumble & seasonal apples.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: NO
NUTS: NO ALMOND: NO SOYA: NO

SPECIAL CAKES

Customized cakes, wedding cakes, number cakes

PRICE

MINIMUM 20 PIECES

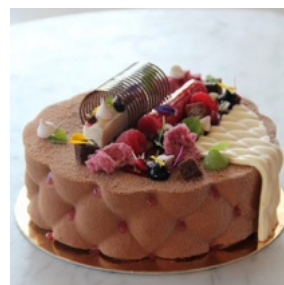
From 103:-/piece

HOLIDAY CAKES

For example, at Christmas, Valentine's Day, Easter, Midsummer, Halloween, etc.

PRICE

10 pieces 558:-
6 pieces 335:-
2 pieces 156:-





TAILORED

At K-märkt, we're all about saying YES!

We're happy to help you customize a catering experience entirely according to your needs. Whether it's just the food or the whole package – it's up to you.

We offer food for the whole day, and we can also arrange drinks (including alcohol with a permit), staff, crockery, project management, entertainment, and more.

If you need help with ideas for a sustainable meal, you've come to the right place! Let us assist you.

For **larger catering inquiries** and special orders, please contact Naima at our Catering & Event Department.

Naima Agnaou – 073-440 68 09 – naima@kmark.se



CATERING - HERE'S HOW IT WORKS

We're happy to assist you with sustainable catering – ready-made solutions or customized.

We handle both small and large catering requests.

Delivering food is rarely a problem – but if chefs and staff need to be on-site, the possibilities can sometimes be more limited.

LEAD TIME

Catering for up to 24 people – 3 business days

Catering for over 24 people – 5 business days

Catering with chefs & staff on-site requires more lead time. The absolute minimum is 2 weeks.

Feel free to reach out with your inquiry!

ALLERGENS

If you have any questions about the ingredients or allergens in our food, please ask us or the chef on site.

JUST THE FOOD – OR EVERYTHING

Just the food or the whole package – it's up to you. We can also arrange drinks (including alcohol with a permit), staff, crockery, project management, and more.

DELIVERY / COURIER

You can either pick up your order at one of our food cafés/ restaurants or we can arrange for it to be delivered to you by courier.

Cost depends on the day/time and address.

SPECIAL DIETARY REQUIREMENTS

Here you can read more about how we handle special diets: [SPECIAL DIET POLICY](#)

Here is the template for special diet requests: [SPECIAL DIET REQUEST FORM \(Excel\)](#)



info & faq

FAQ

What does Chef's Choice mean?

Chef's Choice means that we create the menu on the same day. What is served may vary, so to speak. By allowing the chefs to choose ingredients based on seasonality and availability, we can make use of the resources at hand. In other words, 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 bigger problem than many realize. We use several methods to minimize our food waste, and Chef's Choice is one of them.

Feel free to read more about our sustainable food philosophy on our website: kmarkt.se

Why do you have a special diet policy, and why does some special diet cost extra?

There are four reasons why K-märkt has a developed and clear special diet policy:

1. We want to give all guests the same wonderful dining experience and high food quality – whether they need special diets or not.
2. We want to avoid serving food that the guest cannot tolerate, causing them harm.
3. Sustainability. We want to minimize food waste through structured work, which can be a higher risk with special diets.
4. We want high service and to offer guests the opportunity to choose what they prefer – but requests beyond a certain baseline level come with an additional cost.

Are the prices inclusive or exclusive of VAT, and what is the VAT?

In this price list, all prices are exclusive of VAT. If you are a private customer, VAT is added at 12% for food and non-alcoholic beverages, and 25% on everything else. For takeaway 6% VAT is added.

Can I rent staff, and what does it cost?

Some of our dishes/menus require a chef on-site, while others do not.

We are also happy to rent out service staff in connection with food and drink deliveries.

Project Manager/Head Chef: 650:-/hour

Chefs/Service Staff: 525:-/hour

Overtime (OB): from 50:-/hour

Monday to Friday: from 8:00 PM to 6:00 AM the following day.

Saturday, Midsummer, Christmas, and New Year's Eve: from 4:00 PM to 6:00 AM the following day.

Sunday and public holidays: from 6:00 AM to 6:00 AM the following day.

Can I rent only staff, glasses, or crockery?

Unfortunately, no. It's better to contact a company that specializes in that kind of rental.

INQUIRY, ORDER & BOOKING

For **smaller catering orders** such as breakfast, lunch, fika, etc., you can place your order directly with the food café/restaurant from which you would like to pick up or have the delivery sent.

K-märkt Garnisonen

08-466 88 92

lunchgarnisonen@kmarkt.se

K-märkt Teatern

08-121 479 49

teatern@kmarkt.se

K-märkt Bokcafé

08-684 479 49

bokcafe@kmarkt.se

K-märkt Solna Strand

08-684 479 45

solnastrand@kmarkt.se

K-märkt Hagastaden

08-684 479 46

hagastaden@kmarkt.se

K-märkt Frösunda

08-684 479 44

frosunda@kmarkt.se

K-märkt Kista Science Tower

08-684 472 41

sciencetower@kmarkt.se

K-märkt Separatorn

08-684 472 42

separatorn@kmarkt.se

K-märkt Sthlm New

08-684 472 43

sthlmnew@kmarkt.se

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