

À LA CARTE

Starters

- 199/ *239 kr* Bleak roe with blini and classic accompaniments
- 145 kr Salt-cured venison carpaccio with wild mushrooms, pickled root vegetables and lingonberry crème
- 130 kr Lightly smoked arctic char with dill and Jerusalem artichoke crème, lemon infused fennel and croutons
- 115/ *138 kr* Our own vanilla and vodka cured salmon with seasonal salad and cider mustard sauce
- 125/ *150 kr* Västerbotten cheese quiche with wild mushrooms, pickled root vegetables and dried lingonberries

Main Courses

- 300/ *360 kr* Poached cod fillet with horseradish, hand peeled prawns, hard boiled egg and beurre noisette with dill potatoes
- 345/ *415 kr* Swedish locally farmed, beef tenderloin medallions "au poivre" with potato puré, asparagus and onion rings with a cognac and pepper sauce
- 250 kr Whole roasted chicken from the Bjäre peninsula. Served with garlic roasted root vegetables, almond potatoes, celery pureé and a tarragon citrus sauce
- 225/ *270 kr* Hand made cavatelli pasta with cocktail tomatoes, parsley and goats cheese. Served with grilled portabello mushrooms
- 295 kr The Globe Burger- a 200 g all-beef patty with accompaniments including: bacon, cheese, sautéed mushrooms, an assortment of sauces, onion, coleslaw and French fries
- 295 kr A classic Swedish dish of sautéed beef tenderloin, onions and cubed potatoes, served with Dijon crème and raw egg yolk

Desserts

- 90/ *108 kr* Fair Trade chocolate truffles, made in house
- 125/ *150 kr* Dark chocolate pannacotta with cherries and chocolate macaroons
- 135 kr Apple mousse tarte with white chocolate crème and a cinnamon doughnut
- 115 kr Fruit salad with honey yoghurt and candied macadamia nuts
- 100/ *120 kr* Three small sweets; truffle, macaroon, and tartlette
- 155 kr Grand dessert; A fantastic combination of all our desserts, fruit, mousse, cakes, chocolate and berries
- 748 kr Cheese tray with a selection of Swedish cheese, our own marmalades and breads, minimum order is for 4 people

LIGHTER ALTERNATIVES

- 145/174 kr (100gr) Global Eatertainment's prawn sandwich, hand peeled prawns on dark rye
195/235 kr (200gr) bread with sliced egg and mayonnaise. Choose between 100 or 200 grams prawns
- 190/ 228 kr Club sandwich on sourdough bread with corn-fed chicken, bacon, tomato, lettuce and root vegetable chips.
- 105/ 150 kr (half) Traditional caesar salad with corn-fed chicken. Choose between a full or half portion
150/ 180 kr (full)
- 165/ 195 kr Globen's cheddar burger- 150 g beef patty glazed with bbq sauce. Served on a durum bread roll with onion, beefsteak tomato, lettuce and aged cheddar with coleslaw, French fries and chipotle mayonnaise
- 195/ 234 kr Tapas plate; five different tapas from our kitchen's daily assortment with fresh baked bread
- 850/ 1020 kr Tapas tray for 4 people; eight different tapas from our kitchen's daily assortment with a fresh baked bread basket

Mingle snacks, per bowl circa 150 grams per person

- 90/ 108 kr Cheese
- 90/ 108 kr Olives
- 90/ 108 kr Salami
- 90/ 108 kr Our in house smoked almonds

CHILDRENS MENU

- 75/ 94 kr Pancakes with jam and cream
- 75/ 94 kr Swedish meatballs with boiled potatoes, cream sauce and lingonberries
- 75/ 94 kr Hamburger with French fries

BUFFET

- 2150 kr **Scandinavian Buffet**
Price is for 5 persons, 430 SEK for extra person.

Mustard Herring
Pickled herring
Herb and garlic baked herring
Dill Boiled potatoes
Prawn salad with crisp bread
Vanilla and vodka cured salmon
Vegetable Sticks with dip
Mustard sauce
Swedish sausage
Jansson's temptation

Our in house Swedish meatballs
Bread basket, cream cheese and butter
White chocolate pannacotta with raspberries

3580 kr

Seafood buffet

Price is for 4 persons, 895 SEK for extra person.

Mussels cooked in white wine with chilli, garlic and thyme
Rhode Island, lemon wedges, shallot-mingnonette and aioli
Rockefeller gratinated green mussels
Fresh prawns
Smoked prawns
½ Lobster per person
Fresh water crayfish
2 oysters per person
Bread basket, cream cheese and butter

When ordering an odd number, there is an additional charge of 95 SEK for an extra half lobster

2275 kr

BBQ Buffet

Price is for 5 persons, 455 SEK for extra person.

Hickory smoked baby-back ribs with roasted potatoes
Lightly smoked salmon with horseradish smetana
Corn salad with spring onions and poblano chili
Tortilla chips with salsa, sour cream and guacamole
Quesadillas with pulled pork, cheddar cheese, onions and BBQ sauce
Cajun seared chicken with fresh tomato salsa
Potato gratin
Green salad with cucumber, onion, roasted seeds and citronette
Coleslaw with apples and cider mustard
Grilled vegetables
Pasta salad with tomatoes, asparagus, prawn and citrus
cheesecake

2700 kr

Asian buffet

Price is for 5 persons, 540 SEK for extra person.

Sushi and sashimi with accompaniments
Kimchee - hot Korean pickled cabbage
Steamed edamame beans
Goi Con - Vietnamese rice spring roles with prawns, peanuts and sour soy dip
Gyoza - steamed and fried dumplings stuffed with duck
Shake no teriyaki - grilled salmon in sweet soy sauce
Sate Ayam - grilled chicken skewers with peanut sauce
Black Pepper Beef - steak roll with black beans and red pepper and black pepper sauce
Chili king crab Singapore style - chili crabs and ginger wok
Jasmine rice
Kroepoek - deep fried prawn crackers
Sweet chilli, ketjap manis and banana sauce