

A unique experience just for you...



Welcome to Gubbhyllan & KC Wallberg 2024

"Here we prepare your entire meal with ingredients that are best for the season, the environment, time and space. The menu is always unique to you and we create and select suitable processing and technology for precisely the menu I will present in front of you".

KC Wallberg, GM

Group lunches 2024	Prices incl. VAT
Selected main course with freshly baked sourdough bread, butter Including meal drinks, coffee / tea	235 kr/pp. 265 kr/pp
Selected main course + starter Or Dessert with freshly baked sourdough bread, butter Including meal drinks, coffee / tea	325 kr/pp. <i>355kr/pp</i>
Selected Three-course lunch with freshly baked sourdough bread, butter Including meal drinks, coffee / tea	425 kr/pp. 475 kr/pp
Group dinners 2024	
Selected main course + starter Or Dessert with freshly baked sourdough bread, butter Drinks will be added	575 kr/pp.
Selected Three-course lunch with freshly baked sourdough bread, butter Drinks will be added	675 kr/pp.
Fika	
Choice of coffee / tea, cinnamon bun / cardamom	85kr/pp
Choice of coffee / tea and Swedish Cream Cake with seasonal berries alt. pastry	139kr/pp

Possibility

We also have the opportunity for various take-away opportunities, coffee / food to take on the bus trip, breakfast, and picnic.

Summer barbecue in the season May-September (Other time on request)

Mingle + seated main course (approx. 3 hours)

An intermediate variant that can be nice is an extended mingle menu where several flavors are presented and served and serve as an appetizer, and then sit down at the table for a main course and dessert. Presentation is included in the meal Minimum 15pers.

785kr/pp. Price per participant

Seated dinner with barbecue

Arrival with mingle and snacks / canape either indoors or outdoors.

We set the dining room and when the party is ready

we present the menu and then invite to the table.

Minimum 15pers.

Price per participant 855kr/pp.

Contact:

bokning@gastronoma.se

