



Catering menu

Winter 2024/2025



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Regarding allergens

Our menus indicate the most common allergens: Vegan, Gluten and Lactose.

However, please inform us of any special dietary requirements in your order.

Allergy menu icons



No added lactose



No added gluten



Vegan

Beverage



Beverage

Hot drinks

Filter coffee	SEK 19
Organic, Fairtrade	
Tea	SEK 19
Choose among several flavors	

Cold drinks

Soft drinks 33 cl can	SEK 25
Coca Cola, Coca Cola Zero, Fanta, Sprite	
Mineral water sparkling 33 cl bottle	SEK 25
Mineral water still 50 cl bottle	SEK 25
Carafe of water	SEK 27
Sparkling and/or still	

Beer/Cider

Mariestad 33cl	SEK 60
Ship full of IPA 33cl	SEK 75
Somersby cider 33cl	SEK 70

Wine/Champagne

Wine red, white sparkling	SEK 395
Wine "plus" red, white, sparkling	SEK 595
Champagne	SEK 895

Alcohol free

Non alcoholic cider 33cl	SEK 45
Non alcoholic beer 33cl	SEK 45
Herrgårdscider	SEK 75
Alcohol free wine red, white	SEK 235
Alcohol free sparkling wine	SEK 335




Breakfast & lunch



Breakfast

Breakfast rolls

Large


Green pea  SEK 42
Spread with salad and sprouts

Aged cheese SEK 42
With salad

Farmhouse ham SEK 42
With aged cheese and salad

Turkey SEK 42
With salad and sprouts

Small

Green pea  SEK 36
Spread with salad and sprouts

Aged cheese SEK 36
With salad

Farmhouse ham SEK 36
With aged cheese and salad

Turkey SEK 36
With salad and sprouts

Breakfast bowls

Yogurt with granola SEK 29

Yogurt with roasted mixed nuts SEK 39


Yogurt with berry compote SEK 29

Smoothies

Carafe 1 L


Holds approximately 4 glasses

Berry smoothie SEK 117

Coconut and mango smoothie  SEK 129

Bottle 0,25 L

Berry smoothie SEK 29

Coconut and mango smoothie  SEK 29

Juice

Carafe 1 L

Holds approximately 4 glasses


Orange juice SEK 109

Bottle 0,25 L


Orange juice SEK 29

Lunch


Lunch sandwiches

- Smoked tofu**  SEK 99
Spread with pickled onions in a rustic baguette
- Skagen** SEK 109
Spread with vegetabes in a rustic baguette
- Salami and brie cheese** SEK 109
With vegetables in a rustic baguette
- Prawn sandwich** SEK 149
With egg, mayo, lemon and dill

Wraps

- Smoked tofu**  SEK 99
Spread with mixed greens
- Chicken Caesar** SEK 99
With Grana Padano, Caesar dressing, romaine lettuce and tomato
- Chicken/curry** SEK 109
With lettuce and tomato

Salads

- Alderwood smoked tofu salad**  SEK 125
With herb potato salad and mixed greens
- Prawn salad** SEK 175
With handpeeled MSC prawns, egg, mayo, lemon, soybeans and dill
- Chicken Caesar salad** SEK 135
With romain lettuce, grana padano, bacon, chicken, croutons and tomato
- Smoked salmon salad** SEK 175
With quinoa, beets and mixed greens
- Chicken salad** SEK 135
With quinoa, beets and mixed greens



Buffets, finger food & dessert



Buffets

Buffets

Minimum 8 people. Please inform us of any special dietary requirements in your order.

Mediterranean SEK 325

Pasta with herbs, semi-dried tomatoes and rucicola
Artichoke salad with tomato and Grana padano
Chicken Provencal
Two kinds of charcuterie with capers
Spinach and feta cheese quiche
Tomato and basil cream

Farm SEK 275

Herb potato salad
Tomato salad
Farm chicken with semi-dried tomatoes and pumpkin seeds
Goat cheese and chive quiche
Pastrami with marinated zucchini
Herb sauce

Plant based flavors SEK 275

Greek white vegan cheese with red onions and tomatoes
Roasted carrots with seeds
Alderwood-smoked tofu with bean salad
Quinoa salad with broccoli and pomegranate
Baked beets with balsamic vinegar
Chickpea spread with lemon and garlic

Classic SEK 325

Skagen mixture
Smoked salmon with herb- and red onion salad
Roast beef with sesame-roasted vegetables
Potato salad with radishes and sugar snap peas
Roasted asparagus
Green pea spread

Add on courses

Courses SEK 55/portion

Smoked salmon
Roastbeef
Fillet of chicken
Skagen mixture
Prosciutto
Pastrami

Finger food & dessert

Finger food

Minimum 8 people

Bite with tuna spread	SEK 35
Bite with smoked tofu spread	SEK 35
Bite with salmon spread	SEK 45
Bite with roastbeef mixture	SEK 45
Crostini with green pea spread and pickled onions	SEK 25
Canapé with with chèvre cream and semi-dried tomato	SEK 25

Dessert

Minimum 8 people

White chocolate mousse with elderflower-marinated strawberries	SEK 65
Lemon posset with blueberries	SEK 65
Strawberry and rhubarb compote with oat crunch	SEK 65
Cut fruit	SEK 65



Bakery, gateaus & snacks





Bakery and snacks


Buns

Artisan cinnamon bun	SEK 29
Artisan cardamom bun	SEK 36
Artisan blueberry and vanilla bun	SEK 36
Danish pastry	SEK 36
Cinnamon roll length	SEK 75
Cardamom roll length	SEK 75




Bakery

Mazarin	SEK 29
Chocolate bisque 	SEK 39
Punch roll	SEK 39
Chocolate ball	SEK 20
Mini Sarah Bernard 	SEK 29

Delicato

Mazarin	SEK 29
Punsch roll	SEK 29
Chocolate ball 	SEK 20

Raw

Raw ball blueberry and cardamom 	SEK 29
Raw ball apple and cinnamon 	SEK 29
Raw ball raspberry and liquorice 	SEK 29

Soft cakes

Carrot cake	SEK 36
Carrot cake small	SEK 21
Kolakaka	SEK 36
Cookie	SEK 20
Tryffeltårta	SEK 36
Lyxpanna Äppel	SEK 36
Sponge cake chocolate and coconut	SEK 39
Sponge cake chocolate and coconut small	SEK 21
Sponge cake raspberry coconut	SEK 39
Sponge cake raspberry coconut small	SEK 21
Muffins mixed flavors	SEK 39

Fruit and snacks

Fruit basket per kg	SEK 47
Fruit salad	SEK 47
Candy 100g	SEK 39
Nuts 100g	SEK 39
Potato crisps 40g	SEK 29
Peanuts 100g	SEK 29

Other

Crispy small biscuit	SEK 5
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Gateaus

Gateaus

Princess	SEK 50
Scharzwald	SEK 55
Prinstårta	SEK 55
White lady	SEK 55
Gräddfrukt	SEK 55
Frukttårta	SEK 55
Cheesecakemouse tårta 6 or 12 pcs	SEK 55
Trippel chokladmousse tårta 6 or 12 pcs	SEK 55
Jordgubbsmousse tårta 🌾	SEK 55
6 or 12 pcs	
Fransk chokladtårta	SEK 59
12 pcs	
Italiensk Hallonmaräng tårta	SEK 55
12 pcs	
Mango passion moussetårta 🌾 🍷	SEK 55
6 pcs	

Additions

If you want to customize your cake order, contact the restaurant. Prices are additional cost per cake.

Text decoration	SEK 48
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Other



How to order

Order catering

Catering is to be ordered via email. When we have seen your order, you will receive confirmation to your email address. Please call or email us if you have any questions.

Email catering.lindholmen@nordrest.se
Phone +46 76 777 20 35

Terms

Breakfast, lunch, bakery goods, and beverages can be ordered until 14:00 CET the day before delivery. Buffets and finger foods can be ordered until 14:00 CET at least 5 working days before delivery. Orders after these times will be processed if possible. We cannot guarantee the regular offering.

For orders over 50 people, orders need to be placed at least 3 working days before delivery.

Staff cost

SEK 450 per started hour.

For orders placed after 17:00, an additional staffing fee will apply.

Alcohol

Food service including alcohol always incurs a minimum 4 hour staff charge.

Lunch

For lunch orders at Ericodine, personnel is included for 1,5 hour from the start of the booking. After that, there is an additional charge of SEK 450 per hour.

PO

In order to be able to complete a delivery, a PO must be made when placing the order. A PO does not represent an order or billing information.

When you have received an approved PO number, it needs to be emailed to:

po.fakturering@nordrest.se

Special dietary requirements should be indicated when placing the order.

Changes/cancellations

Changes/cancellation of orders needs to be made by 14:00 CET the day before delivery. If the delivery is on a monday we need information on the friday before. Changes/cancellation made after 14:00 CET for delivery the following day will incur the full cost.

Buffet, finger food, conference packages must be cancelled before 16:00 CET, 3 businessday before the event, otherwise the full cost will be charged.