

River restaurant is a unique attraction in the restaurant world of Gothenburg. With panoramic views of the city center and the action in the harbor, we offer an experience for all your senses. Here at River restaurant, you are always welcome!

### PRE-ORDERING OF MENUS FOR LARGE GROUPS

Choose a three-course menu based on your own taste and preference.

We wish that you choose ONE AND THE SAME MENU FOR THE ENTIRE GROUP, off course with exceptions for allergies.

It is not possible to choose different courses from this menu for group bookings

#### STARTER: (CHOOSE 1)

Seared scallops with Jerusalem artichoke puree, sauce vierge on semi-dried tomatoes, pancetta and browned butter, cabernet sauvignon vinegar and thyme

Toast Skagen on hand-peeled shrimps, topped with seaweed caviar, dill salad, freshly grated horseradish and butter-fried brioche

Jerusalem artichoke soup, butter-fried brioche topped with seaweed caviar, pickled red onion, soured cream and cured cheese

Lobster bisque with scallop mousselin, lobster salad, seaweed caviar, dill oil and fresh herbs

Varm smoked Salmon rilette with horseradish cream, creamy apple and dill salad, rye bread crisp and trout roe

Fillet of beef cooked to 52 degrees, with truffle cream, semi dried cherry tomato, parmesan, arugula

Salt-baked beetroot tartare with goat cheese curd, honey vinaigrette with black pepper, red endive, walnuts, walnut milk

#### ADDITIONAL:

WEST COAST PLATEAU AS A STARTER River restaurants west coast plateau with freshly boiled langoustines, shrimps and mussels, shellfish salad, cured salmon, västerbotten cheese pie and classic accompaniments

(West coast plateau, main course & dessert additional 270 SEK on menu price)

## MAIN COURSE (CHOOSE 1)

Walewska with ragu on samphire, oyster mushrooms, dill and shallots. Served with browned lobster and truffle butter served with pommes duchesse

Baked loin of cod, potatoe and cauliflower cream, crispy seafood croquette, roasted point cabbage and champagne sauce with butter

Lobster and dill baked flounder, broth-cooked root vegetables, citus-scented sandefjord sauce, served with potato purée

Beef tenderloin with truffle gravy, baked primeur vegetables, potato puree flavored with soured cream and garlic butter

Pink roasted Venison with parsnip purée, roasted silver onion, wild gravy flavored with thyme, served with salsa verde,

Horseradish baked witch flounder fillet with semi warm primeur salad, potato stomp flavored with lobster broth and lobster beurre blanc with tarragon

Veal fillet with red wine sauce, onion ragout, asparagus, thyme emulsion , served with pommes anna

Soy beef with balsamic reduction, baked vegetables, potato puree flavored with sour cream and garlic butter

## DESSERT: (CHOOSE 1)

Baked chocolate with raspberry sorbet, cocoa nibs, raspberry curd, fresh berries

Blondie on white chocolate with semi warm cloudberrries, almond bisque, vanilla ice cream,

Passion fruit tartlette with Italian meringue, raspberry sorbet, fresh berries and roasted white chocolate

White chocolate mousse pastry on roasted white chocolate base, passion fruit curd, fresh berries

Raspberry and yogurt mousse, fresh raspberries, chocolate crisp, raspberry coulis

Blueberry parfait with mylted blueberries, meringue, licorice powder, fresh berries

Three varieties of selected cheeses with seasonal compote and homemade seed cracker



## MENUPRICES INCL. VAT 12%

2-COURSE MENU 555:- SEK  
Main course & dessert.

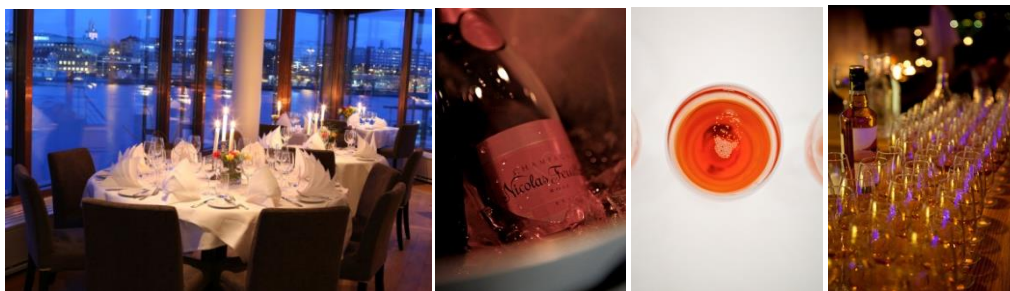
2-COURSE MENU 665:- SEK  
Starter & main course

3-COURSE MENU 775:- SEK  
Starter, main course & dessert.

4-COURSE MENU 895:- SEK  
2 starters, 1 main course & 1 dessert.

5-COURSE MENU 1020 SEK  
2 starters, 2 main courses & 1 dessert

3 -COURSE MENU WITH WEST COAST PLATEÅ AS A STARTER 1045 SEK  
West Coast plateau, main course & dessert



## WINEPACKAGES PRICES INCLUDING VAT 25%

A perfect match of wines will be picked out for your menu choice!

1 – STANDARD -495 SEK  
1 Glass of sparkling wine  
1 glass of Wine or beer to starter  
2 glass of Wine or beer to Main Course  
Coffee/ Tea

Thoreau still & sparkling water during the dinner

2 – ORGANIC- 595 SEK

1 Glass of sparkling Wine.

1 glass of Wine to starter

2 glass of Wine to Main Course

Coffee/ Tea

Thoreau still & sparkling water during the dinner

3- DELUXE -745 SEK

1 glass of sparkling wine

1 glass of wine with to starter

2 glass of wine to main course

1 glass of sweet wine to dessert

Coffee & 4 cl Avec

Thoreau still & sparkling water during the dinner

4 - OUR SOMMELIERS CHOICE 945 SEK

1 glass of champagne

1 glass of wine to starter

2 glass of wine to main course

1 glass sweet wine to dessert

Coffee & 4 cl avec from the house

Thoreau still and sparkling water during the dinner

5- STANDARD WINE PACKAGE FOR OF 5- COURSE DINNER 695 SEK

1 glass of sparkling wine with refill

1 glass of matching wine for each course

Thoreau still & sparkling water during the dinner coffee/ tea

NONALCOHOLIC DRINK PACKAGE 330 SEK

1 Glass of nonalcoholic sparkling wine

1 glass of nonalcoholic Wine, beer, cider or soda to starter

2 glass of nonalcoholic Wine, beer, cider or soda for main Course

Coffee/ Tea

Thoreau still & sparkling water during the dinner

PRICE LIST DRINKS AFTER CONSUMPTIONS in SEK and including VAT 25%

Bottle of sparkling Wine / 6 glasses per bottle. 495: - incl VAT

Bottle of house red or White Wine / 4 glasses per bottle. 475: - incl VAT

Bottle of non-alcoholic wine 325: - incl VAT

Bottle of Beer/Cider 33 cl from 72- incl VAT

Non-alcoholic beer, cider from 62:- incl VAT

Drink 4 cl from 140: - incl VAT

Avec 4 cl (cognac, blended whiskey, liquor) from 140: - incl VAT

Thoreau still & sparkling water during the dinner 12: - incl VAT

Soda, juice & Coffe 48: - incl VAT

Welcome to us on the Pier in the middle of the harbor!



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