



Marga's Dinner Group Menus

For groups of 10–20 people, we can prepare à la carte dishes if the order is placed at least two days in advance, including special dietary requirements.

For groups larger than 20 people, we require a unified menu order. We accommodate special dietary needs. Orders must be placed at least two days in advance.

Marga's Signature Feasts

These feasts are designed for sharing and can be served on platters to groups of more than 9 people. You can choose one or more dishes for starters, mains, or desserts. The same menu is served to the entire group.

STARTER PLATTERS

- Kale, Caesar dressing & smoked vendace ^L
- Roasted eggplant & tomato-onion salad ^{L, (V)}
- Pumpkin, feta & pomegranate ^{L, G, (V)}

PRICE / PERSON

One selection:
€15

Two selections:
€24

Three selections:
€32

MAIN COURSE PLATTERS

- Lamb meatloaf with pepper sauce & garlic potatoes ^L
- Spring chicken with citrus-infused poultry broth & duck fat-fried potatoes ^{L, G}
- Thyme-garlic butter-braised celeriac, nuts, raisins, Västerbotten cheese & emmer wheat ^{L, (V)}

PRICE / PERSON

One selection:
€25

Two selections:
€37

Three selections:
€49

DESSERT PLATTERS

- Kisumisu — Margan tiramisu ^L
- 3 Cheeses ^G

PRICE / PERSON

One selection:
€12

Two selections:
€19



Marga's 3-Course Dinner Menus

Menu 1

55 € / Person

BEEF TARTARE

L

CHARRED WHITEFISH OR PIKEPERCH

L

Roasted potatoes & beurre blanc sauce

CHOCOLATE MOUSSE

L, G

Menu 2

43,50 € / Person

FRIED EGGPLANT

L, (V)

Tomato-onion salad

LAMB MEATLOAF

L

Garlic-seasoned potatoes & pepper sauce

— or —

BUTTER-BRAISED CELERIAC

L, (V)

Thyme-garlic butter-braised celeriac, nuts, raisins, Västerbotten cheese & emmer wheat

GINO

G, (V)

Kiwi, strawberry, banana, white chocolate & vanilla ice cream

Additional Dishes (Price / person):

Lobster bisque: €15^{L, G}

3 Cheeses: €14^G