



ENGLISH

CATERING MENU

- 1 breakfast
- 2 "fika"
- 3 lunch
- 4 mingle
- 4 dinner
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ALL PRICES EXCLUDE VAT (12%) - SEASONAL VARIATIONS MAY OCCUR - SPRING 2025 VALID FROM: 2025-04-03



K-MÄRKET

breakfast

SANDWICHES

Levain roll with smoked ham, aged Herrgård's cheese & dijonnaise	43:-
Levain roll with aged Herrgård's cheese & dijonnaise	43:-
Whole wheat roll with sweet potato spread, alfa sprouts & pickled silver onion	43:-
Whole wheat roll with boiled egg & caviar cream	43:-
Rye sandwich with aged Herrgård's cheese & herb cream	43:-
Gluten-free sandwich with aged Herrgård's cheese & herb cream	43:-

CUPS & MORE

Cottage cheese and quark with cinnamon & cranberry granola	43:-
Turkish yogurt with strawberry and apple compote & sweet seeds	43:-
Overnight oats with strawberry and apple compote & nut butter	53:-
Chia pudding with raspberry, yoghurt & sweet seeds	53:-
Fruit mix (salad) - seasonal	43:-
Seasonal mixed fruit	13:-
Egg with caviar	18:-

SMOOTHIES

Yellow Smoothie - pineapple, mango & mint	38:-
Red Smoothie - raspberry, mango & basil	38:-
Orange Smoothie - mango, carrot & ginger	38:-

COFFEE / TEA

Coffee in disposable thermos, 13 servings	348:-
Tea in disposable thermos, 13 servings	348:-

COFFEE & TEA ARE DELIVERED WITH MILK, SUGAR, DISPOSABLE CUPS & STIRRERS

COLD DRINKS

Energy shot	30:-
Rescued juice	39:-

K-MÄRKET SERVES COFFEE FROM LYKKE

Lykke Coffee is coffee with both heart and mind – grown on their own farms, roasted with love and created to make a difference. By owning the entire process from plant to cup, they ensure not only a rich and flavourful experience but also fair conditions for both people and planet. No middlemen, just pure and sustainable coffee that tastes good and does good.

FRUKOSTPAKET

SMALL 76:-

Choice of sandwich (see above) & smoothie or juice

LARGE 116:-

Choice of sandwich (see above), smoothie/juice & cottage cheese/quark or yogurt cup

LUXURY MINI BREAKFAST 175:-

Mini rye sandwich, mini croissant, mini cup, mini fruit salad, mini smoothie/juice.

MINIMUM 50 PEOPLE

BREAKFAST SMALL 52:-

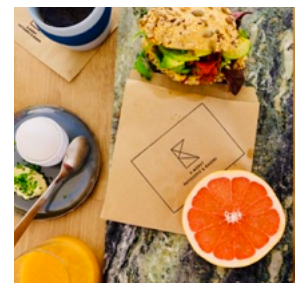
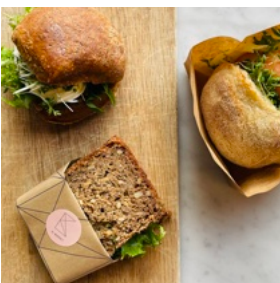
3 types of bread
3 types of toppings
cream cheese & vegetables

MINIMUM 10 PEOPLE

BREAKFAST LARGE 225:-

3 types of bread
3 types of toppings
cream cheese spread
caviar cream
salad
tomato /cucumber / bell pepper
juice
smoothie
eggs
yogurt
granola
mini croissant
sliced fruit

MINIMUM 50 PEOPLE





BAKERY - SWEET

Roll - Cinnamon/Cardamom/Vanilla	36:-
Loaf - Cinnamon/Cardamom/Vanilla	107:-
Monthly Special Bun	43:-
K-märkts Cinnamon Bun	32:-
Croissant	36:-

COOKIES

Mixed small cookies	10:-
Bag of cookies (approx. 150-170g)	63:-
Chocolate chip cookie	26:-

SOFT CAKES

See our dedicated page 6 with all our soft cakes & pastry. Both "classics" and our special cakes, celebration cakes, number cakes, wedding cakes, etc.

PASTRIES

Chocolate Ball	33:-
Punch Roll "Dammsugare"	33:-
Mazarin Almond Tart	36:-
Bounty - vegan	33:-
Chocolate Tartlette with Butter Caramel	39 :-
Passion Fruit Tartlette with Coconut	39:-

HEALTHY BITES

Raw ball	33:-
Cornflakes bar with orange & coconut	33:-
Fruit & nut bar	33:-

DESSERTS

Princess pastry	60:-
Chocolate & raspberry pastry	60:-
Seasonal pastry	60:-

ICE CREAM SEASONAL PRODUCT

Ice cream cup - mixed flavors	38:-
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COFFEE / TEA

Coffee in disposable thermos, 13 servings	348:-
Tea in disposable thermos, 13 servings	348:-

COFFEE & TEA ARE DELIVERED WITH MILK, SUGAR, DISPOSABLE CUPS & STIRRERS

FIKAPAKET

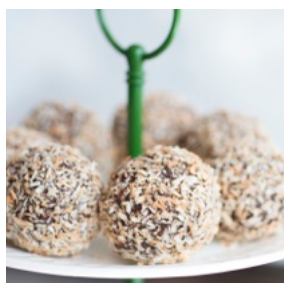
FIKA BUFFET 95:-
Assorted pieces, mini rolls & mini smoothie
MINIMUM 50 PEOPLE

LUXURY MINI SWEET BUFFET 175:-
Mini dessert in a glass, mini tart, mini roll, mini smoothie & mini fruit salad
MINIMUM 50 PEOPLE

HEALTHY FIKA 55:-
Energy shot + healthy bite

CAKE FIKA 65:-
Three types of cookies, two types of soft cakes, and one cookie
MINIMUM 30 PERSONER

SEASONAL FIKA
Ice cream, semla, saffransbullar, carrot cake, or similar.
Price upon request.



lunch

FULLER SANDWICHES
SOURDOUGH BAGUETTE

"Chef's Choice" (Meat/Fish/Veg)	98:-
Sweet potato spread, goats cheese, pickled silver onion & chili sesame	112:-
Cream cheese with basil, turkey, tomato, sallad, pine nuts & cress	112:-

SALADS & BOWLS
INCLUDING BREAD

Salmon sallad, mango, quinoa, chili pickled black radish & avocado dressing	138:-
Caesarsallad, chicken, bacon, cheddar & Jerusalem artichoke dressing	129:-
Shrimp sallad, egg, edamame, avocado & jalapeno dressing	174:-
Melon & pasta sallad, herb marinated goats cheese, tomato & chili dressing	121:-
Salad Sallad Chef's Choice* Välj mellan: Vegetarian, Meat/poultry, Fish/seafood	112:-

FOOD IN A BOX

DELIVERED COLD, INCLUDING BREAD & SIDE SALAD

Vegetarian lasagna - Swedish legumes, tomato & cheddar	116:-
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SOUP

SERVED WITH RYE SANDWICH WITH CHEESE & HERB CREAM

Soup - Chef's Choice *	85:-
Mushroom soup	85:-
Potato & leek soup	85:-

BENTO - CHEF'S CHOICE*
INCLUDING BREAD

MINIMUM 15 OF THE SAME SORT

K-märkt Bento is a more advanced meal in a box. It comes in two variants: "luxury" and "lunch."

Choose between:

- Fish/Seafood
- Meat/Poultry
- Lacto/Ovo-vegetarian

BENTO "LUNCH"	143:-
BENTO "LYX":	189:-

BUFFET LUNCH - CHEF'S CHOICE*MINIMUM 10 PEOPLE
DELIVERED COLD IN DISPOSABLE MATERIALS

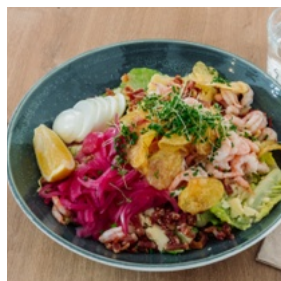
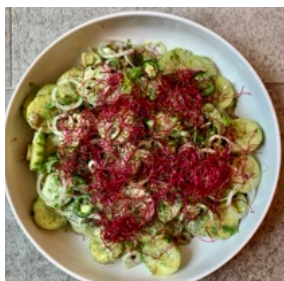
K-märkt Buffet	308:- /p
2 proteins - fish/meat/poultry + 1 veg	
1 carbohydrate	
3 flavoured green dishes	
2 sauces/spreads/dressings/dips	
Bread and butter/spread	
Luxury Buffet	424:- /p
Like above + two small appetizers	

WHAT DOES CHEF'S CHOICE MEAN?

Chef's Choice means that we create the menu on the same day. What is served, in other words, may vary. By allowing the chefs to choose ingredients based on seasonality and availability, we can make use of the resources at hand. In other words – sustainable food. Or as we say at K-märkt: "We fight Food Waste."



Bento+Side



mingling/dinner

SNACKS

Popcorn, potato chips, marcona almonds, olives
Choose three options: 42:- /p
Nuts from "Hangry" 26:-

AW-PLATTER

Cured meats, cheeses, spreads, crudités, pickles & bread 232:-/p
MINIMUM 20 PEOPLE

CANAPÉES

Chef's Choice* – available in eight selectable variants:
Seafood / Fish / Poultry / Meat / Game / Lacto-ovo-vegetarian /
Plant-based & Luxury.

SMALL

Perfect as a drink snack/canapé or as part of a buffet.
58:- each or luxury (+ 20:-)

LARGE

Perfect as a heartier drink snack or as part of a buffet.
80:- each or luxury (+ 30:-)

COMES IN WHITE COMPOSTABLE DISPOSABLE BOWLS/PLATES. BEAUTIFUL AND SUSTAINABLE
ALL IN ONE.

MINIMUM ORDER: 12,000:- EXCL. VAT

K-MÄRKT STREET FOOD

3 x K-märkt's "Street Food" - Chef's Choice* 420:-
Street food – more about the way of eating than the
type of food.
Equivalent to a starter and a main course.

REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY
MINIMUM 25,000:-

SEATED DINNER

A seated dinner is exactly what it sounds like.
The menu is Chef's Choice* and created by the chef on the same
day.
3-course Chef's Choice 525:-
REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY
MINIMUM 25,000:-

"FORK DISHES"

Small dishes eaten with a fork - Chef's Choice* 105:-
Available in seven selectable variants:
Seafood, Fish, Poultry, Meat, Game, Lacto/Ovo-vegetarian, Plant-
based
REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY

MORE LUXURIOUS DINNER - "CHEF'S TABLE"

An exclusive dinner with several courses and more luxurious
ingredients. The menu is Chef's Choice, and we're happy to assist
in pairing it with selected beverages. The dinner always ends with
our pastry chef Daniel Roos' Nobel dessert.

2 x drink snacks

2 x starters

2 x main courses

Nobel dessert from 2019 – Daniel's favorite

Price per person 1995:-

REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY
MINIMUM 25,000:-

MINGLE

K-MÄRKT'S MINGLE DINNER

393:-

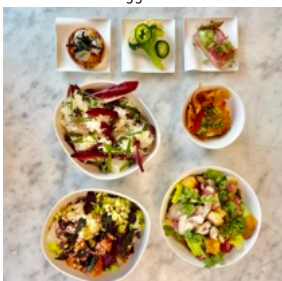
3 x Small Canapées
2 x Larger Canapées
Mini dessert in a glass
EQUIVALENT TO A SMALL 3-COURSE MEAL

K-MÄRKT'S FORK DISH DINNER

630:-

Seated mingle with six fork dishes prepared on-site by the
chef (small dishes)
5 savory and 1 sweet
REQUIRES A CHEF ON-SITE - ADDITIONAL COSTS APPLY

Tilltugg - Mindre & Större



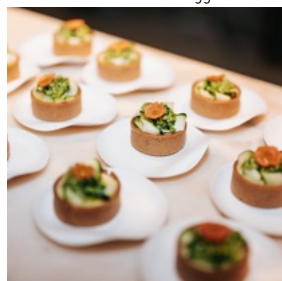
Tilltugg - Större



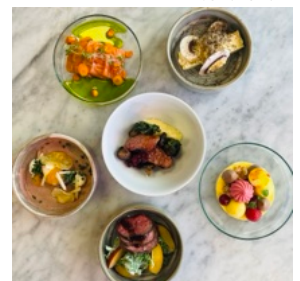
Snacks



Tilltugg - Mindre



Gaffelrätter



sweets

DESSERTS

Dessert on a glass plate - Chef's Choice*

105:-

DEPOSIT OF 25:- APPLIES

Dessert in a glass - Chef's Choice*

62:-

Mini glass - Chef's Choice*

58:-

TARTLETTE

Chocolate tartlette with butter toffee

39:-

Passion fruit tartlette with coconut

39:-

OTHER SWEETS

Chocolate praline - mixed flavors

26:-

ICE CREAM

SEASONAL PRODUCT

Ice cream in a cup - mixed flavors

38:-

CAKES

See page 6 for all our cakes. Both "classic" and our special cakes, celebration cakes, number cakes, wedding cakes, etc.

Dessert på glastallrik



Dessert i glas



Tartlette



Pralin



Tartlette



dryck

COLD DRINKS

Energy shot

30:-

Rescued juice

39:-

Soda

31:-

Mineral water

29:-

Non-alcoholic beer

31:-

COFFEE / TEA

Coffee in disposable thermos, 13 servings

348:-

Tea in disposable thermos, 13 servings

348:-

COFFEE & TEA ARE DELIVERED WITH MILK, SUGAR, DISPOSABLE CUPS & STIRRERS

ALCOHOL BEVERAGES

REQUIRES STAFF ON-SITE FROM K-MÄRKET

Champagne - bottle

850:-

Sparkling wine - bottle

495:-

Wine - bottle

400:-

K-märkets Dolcetto - red wine on can

125:-

Beer 33cl - can/bottle

65:-

Shaken cocktail - 5 cl

125:-

Our sommeliers are happy to help you find the perfect beverage for your event.





PRINCESS CAKE

6-pieces 308:-
10-pieces 487:-

Sponge cake base, raspberry compote, vanilla bavaroise, whipped cream mousse, marzipan & white chocolate.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: YES
NUTS: NO ALMOND: YES SOYA: YES

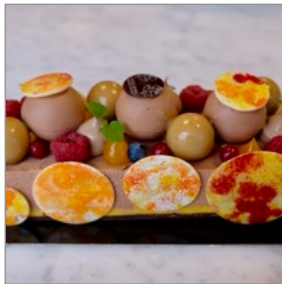


TARTE - PASSION & COCONUT

10-pieces 353:-

Shortcrust base, passion fruit cream, coconut meringue & white chocolate.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: YES
NUTS: NO ALMOND: NO SOYA: YES



MANGO / LICORICE / CHOCOLATE

6-pieces 308:-

Brownie base, mango panna cotta, licorice panna cotta, chocolate mousse & mango cream.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: YES
NUTS: NO ALMOND: NO SOYA: YES



TARTE - CHOCOLATE & BUTTER TOFFEE

10-pieces 353:-

Chocolate ganache, butter toffee & chocolate shortcrust.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: NO
NUTS: NO ALMOND: NO SOYA: YES



**CHOCOLATE / RASBERRY / BLACKBERRY
GLUTEN- & LACTOSFREE**

10-pieces 487:-

Chocolate base, chocolate mousse, raspberry & blackberry panna cotta and compote, cacao nibs & fresh berries.

GLUTEN: NO LACTOSE: NO EGGS: YES GELATIN: YES
NUTS: NO ALMOND: NO SOYA: YES



CARROT CAKE

12-pieces 379:-

Carrot cake with cream cheese frosting.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: NO
NUTS: NO ALMOND: NO SOYA: YES



BLACKCURRANT / HAZELNUT

10-pieces 487:-

Brownie base with hazelnut crisp, hazelnut cream, blackcurrant jelly, blackcurrant bavaroise & hazelnut bavaroise.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: YES
NUTS: YES ALMOND: YES SOYA: YES



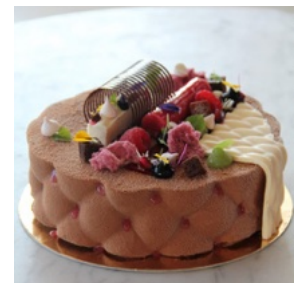
APPLE CRUMBLE CAKE

12-pieces 379:-

Apple cake with crumble & seasonal apples.

GLUTEN: YES LACTOSE: YES EGGS: YES GELATIN: NO
NUTS: NO ALMOND: NO SOYA: NO

<p>SPECIAL CAKES Customized cakes, wedding cakes, number cakes</p> <p>PRICE</p> <p style="text-align: right;">From 94:-/piece</p> <p style="text-align: center;">MINIMUM 20 PIECES</p>	<p>HOLIDAY CAKES For example, at Christmas, Valentine's Day, Easter, Midsummer, Halloween, etc.</p> <p>PRICE</p> <table border="0" style="width: 100%;"> <tr> <td>10 pieces</td> <td style="text-align: right;">531:-</td> </tr> <tr> <td>6 pieces</td> <td style="text-align: right;">335:-</td> </tr> <tr> <td>2 pieces</td> <td style="text-align: right;">156:-</td> </tr> </table>	10 pieces	531:-	6 pieces	335:-	2 pieces	156:-
10 pieces	531:-						
6 pieces	335:-						
2 pieces	156:-						



skräddarsytt

TAILORED

At K-märkt, we're all about saying YES!

We're happy to help you customize a catering experience entirely according to your needs. Whether it's just the food or the whole package – it's up to you.

We offer food for the whole day, and we can also arrange drinks (including alcohol with a permit), staff, crockery, project management, entertainment, and more.

If you need help with ideas for a sustainable meal, you've come to the right place! Let us assist you.

For **larger catering inquiries** and special orders, please contact Naima at our Catering & Event Department.

Naima Agnaou – 073-440 68 09 – naima@kmarkt.se



info & faq

CATERING - HERE'S HOW IT WORKS

We're happy to assist you with sustainable catering – ready-made solutions or customized.

We handle both small and large catering requests. Delivering food is rarely a problem – but if chefs and staff need to be on-site, the possibilities can sometimes be more limited.

LEAD TIME

Catering for up to 24 people – 3 business days

Catering for over 24 people – 5 business days

Catering with chefs & staff on-site requires more lead time. The absolute minimum is 2 weeks.

Feel free to reach out with your inquiry!

ALLERGENS

If you have any questions about the ingredients or allergens in our food, please ask us or the chef on site.

JUST THE FOOD – OR EVERYTHING

Just the food or the whole package – it's up to you. We can also arrange drinks (including alcohol with a permit), staff, crockery, project management, and more.

DELIVERY / COURIER

You can either pick up your order at one of our food cafés/ restaurants or we can arrange for it to be delivered to you by courier.

Cost depends on the day/time and address.

SPECIAL DIETARY REQUIREMENTS

Here you can read more about how we handle special diets: [SPECIAL DIET POLICY](#)

Here is the template for special diet requests: [SPECIAL DIET REQUEST FORM \(Excel\)](#)



info & faq

FAQ

What does Chef's Choice mean?

Chef's Choice means that we create the menu on the same day. What is served may vary, so to speak. By allowing the chefs to choose ingredients based on seasonality and availability, we can make use of the resources at hand. In other words, sustainable food.

WE FIGHT FOOD WASTE - WFFW

At K-märkt, we care about our planet, and we work daily to reduce food waste, a much bigger problem than many realize. We use several methods to minimize our food waste, and Chef's Choice is one of them.

Feel free to read more about our sustainable food philosophy on our website: kmarkt.se

Why do you have a special diet policy, and why does some special diet cost extra?

There are four reasons why K-märkt has a developed and clear special diet policy:

1. We want to give all guests the same wonderful dining experience and high food quality – whether they need special diets or not.
2. We want to avoid serving food that the guest cannot tolerate, causing them harm.
3. Sustainability. We want to minimize food waste through structured work, which can be a higher risk with special diets.
4. We want high service and to offer guests the opportunity to choose what they prefer – but requests beyond a certain baseline level come with an additional cost.

Are the prices inclusive or exclusive of VAT, and what is the VAT?

In this price list, all prices are exclusive of VAT. If you are a private customer, VAT is added at 12% for food and non-alcoholic beverages, and 25% on everything else.

Can I rent staff, and what does it cost?

Some of our dishes/menus require a chef on-site, while others do not.

We are also happy to rent out service staff in connection with food and drink deliveries.

Project Manager/Head Chef: 650:-/hour

Chefs/Service Staff: 525:-/hour

Overtime (OB): from 50:-/hour

Monday to Friday: from 8:00 PM to 6:00 AM the following day.

Saturday, Midsummer, Christmas, and New Year's Eve: from 4:00 PM to 6:00 AM the following day.

Sunday and public holidays: from 6:00 AM to 6:00 AM the following day.

Can I rent only staff, glasses, or crockery?

Unfortunately, no. It's better to contact a company that specializes in that kind of rental.

INQUIRY, ORDER & BOOKING

For **smaller catering orders** such as breakfast, lunch, fika, etc., you can place your order directly with the food café/restaurant from which you would like to pick up or have the delivery sent.

K-märkt Garnisonen
08-466 88 92
lunchgarnisonen@kmarkt.se

K-märkt Teatern
08-121 479 49
teatern@kmarkt.se

K-märkt Bokcafe
08-684 479 49
bokcafe@kmarkt.se

K-märkt Solna Strand
08-684 479 45
solnastrand@kmarkt.se

K-märkt Hagastaden
08-684 479 46
hagastaden@kmarkt.se

K-märkt Frösunda
08-684 479 44
frosunda@kmarkt.se

K-märkt Kista Science Tower (opens in May 2025)
08-684 472 41
sciencetower@kmarkt.se

K-märkt Separatorn (opens in May 2025)
08-684 472 42
separatorn@kmarkt.se

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