

PRIVATE CHEF BASE MENU

Here at Havsvidden we always try our best to source the most quality and local ingredients as possible, this means that our ingredients will change with the seasons.

Cooking for our private clients in their house, means that we want all the food and menus to be developed to the taste of our client. Where you can inform us if you would like your menu based around seafood, meat, vegetables and/or also any allergies or dietary requirements.

After deciding what your preference is our head chef Iain McMaster, will put together a completed menu which can be reviewed and adapted to preference.

Menus we offer:

2 course menu/ starting from 49 €/person

3 course menu/ starting from 60 €/person

4 course menu/ starting from 67 €/person

Canapés/ starting from 12 €/person

Matching wine package carefully picked by
team/ starting from 32 €/person

Bottled wine from our collection- starting from 58 €/bottle

Price of private chef hire/ starting from 100 €

Please note Our prices will be confirmed and influenced with the choice of menu, and how many guests will be catered for. And the price of our private chef hire will also be decided on how many hours of preparation service and how many guest are catered for.



Example menu

Canapé

Beef tartar croustade
Truffle goat's cheese bon bon
Smoked salmon, crème cheese

1st course

Pan seared scallops, curried cauliflower, grilled baby onion

2nd course

Åland beef ribeye, potato terrine, caviar, beef jus,

3rd course

Chocolate Cremeux tart, sea buckthorn, Chantilly cream

