



AQUAVIT

— L O N D O N —

Private Dining
2018

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ABOUT US

Aquavit London is a contemporary all day dining restaurant that showcases the very best of Nordic cuisine and design.

Inspired by the established two Michelin star Aquavit restaurant in New York City, London brings a more relaxed and casual dining experience in a sophisticated and elegant environment.

The highly acclaimed design studio of Swedish-born Martin Brudnizki has created an impressive dining space that celebrates Nordic heritage in a contemporary and welcoming space. All located in the prestigious redevelopment of St. James's Market in the heart of central London.

Our Executive Chef, Henrik Ritzen, has carefully crafted set menus exclusively for private dining and events. The selection of dishes are Nordic-inspired with fresh and locally sourced ingredients. The Nordic cuisine is inspired by Scandinavian nature; a land surrounded by water, rich in game, berries, mushrooms, and wild foods, with an abundance of seafood.

Aquavit London is aptly named after the Scandinavian spirit derived from **Latin aqua vitae** meaning the "water of life." It is traditionally flavoured with caraway and/or dill along with several other herbs. It is the ideal accompaniment to a smorgasbord or starter and is the perfect marriage between food and drink.

In November 2017, after one year of trading Aquavit London received their first Michelin star.

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PRIVATE DINING & EVENTS

Our two beautiful private dining rooms are located on the mezzanine floor and are available throughout the whole day. For room availability and timings please turn to the last page.

The space can be customised into different layouts to suit your needs depending on the occasion.

Capacity:

Stockholm;

25 guests on one long table in the centre of the room

30 guests on two long tables

63 guests with cabaret style seating

100 for standing cocktail and canapé receptions

Copenhagen:

15 guests on one round table

30 for standing cocktail and canapé receptions

As both of our dining rooms are inter-linked you always have the option of taking both!

Amenities:

Bang & Olufsen AV equipment

Lift access

Projector

Wireless internet access

Separate cloakroom

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BREAKFAST MENU'S

£20 CONTINENTAL

A selection of Swedish pastries, jars of yoghurt, granola and blueberry compote sliced fresh fruit, toast with butter and jam
Orange juice, filter coffee or breakfast tea

£24 THE NORDIC

A selection of Swedish pastries and sliced fresh fruit for the table
Crisp rye bread, boiled eggs, smoked cods roe, avocado
Orange juice, filter coffee or breakfast tea

£26 THE WRETMAN

A selection of Swedish pastries and sliced fresh fruit for the table
Avocado and poached eggs on sourdough toast
Orange juice, filter coffee or breakfast tea

£28 THE SCANDINAVIAN

A selection of Swedish pastries and sliced fresh fruit for the table
Smoked salmon, scrambled eggs and toast
Orange juice, filter coffee or breakfast tea

£28 THE AQUAVIT

A selection of Swedish pastries and sliced fresh fruit for the table
Scrambled eggs, bacon, sausage, black pudding, raggmunk, mushrooms
Orange juice, filter coffee or breakfast tea

SET LUNCH AND SHARING MENU

SAMPLE SET LUNCH MENU

£32 per person (Available 12pm-2pm)

Choice of two on the day for groups of up to 20pax

Pea soup, horseradish, bacon

OR

Matje herring, pickled fennel, green apple, sour cream

Cod, Jersey royals, wild garlic, broad beans, anchovy

OR

Duck breast, beetroot, cherries, liquorice

Princess cake

OR

Innes log, quince, knäckebröd

£70 SMÖRGÅSBORD (AVAILABLE LUNCH & DINNER)

Classic Nordic dishes to share:

Gravlax, dill mustard sauce

Shrimp Skagen salad

Liver pate, pickled cucumber

Blood pudding, lingonberries, bacon

Eggs and smoked cods roe

Pickled vegetables

Carrot and caraway, hazelnuts

Jansson's Temptation

Green beans, smoked anchovy and shallots

Pickled herrings; mustard, Brantevik, vendace roe

Matje herring, egg, sour cream, red onion and chives

Swedish meatballs, lingonberries, pickled cucumber

Kroppkakor, mushrooms, lingonberries

Chocolate cake, whipped cream

CORPORATE PACKAGE

FROM 8AM-4PM

£70 per person (minimum 6 guests)

BREAKFAST:

A selection of Swedish pastries, sliced fresh fruit, toast with butter and jam

Yoghurt pots with granola and blueberry compote

Orange juice

Filter coffee or breakfast tea and filtered water

LUNCH:

Bread and smoked cod's roe butter

Beechwood smoked salmon salad, pickled red onion, hen's eggs, sour cream dressing, rye croutons and horseradish

Selection of open sandwiches on Danish rye bread:

Shrimp Skagen, Matje herring, gravlax, celeriac, lovage & apple

Chocolate cake, whipped cream

Filter coffee or breakfast tea and filtered water



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LUNCH AND DINNER SET MENUS

Please select one menu for the whole group to enjoy

£50

Gravlax, dill, mustard sauce

Swedish meatballs, lingonberries, pickled cucumber

Almond cake, strawberries, vanilla ice cream

£55

Chilled tomato and dill soup. Smoked mackerel toast

Duck breast, artichoke puree, peas, pickled tomatoes, horseradish

Lemon posset, Swedish blueberries, almond biscuit

£60

Veal tartare, dill, cauliflower and parmesan

Cod, hispi cabbage, Sandefjord sauce, horseradish

Douglas fir panna cotta, queen sorbet, sorrel

£65

Toast Skagen

Dry-aged sirloin, Jansson's Temptation, red wine sauce

Chocolate cake, liquorice ice cream

£70

Crab, rye brioche, fennel

Monkfish, Jerusalem artichoke, 'Jansson's temptation sauce'

Crème fraîche tart, lingonberry sorbet

GROUPS OF 10 AND UNDER ARE MOST WELCOME TO CHOOSE FROM OUR REDUCED A LA CARTE MENU ON THE DAY.

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SHARING TO START

For a truly Scandinavian Aquavit experience, enjoy a selection of our traditional Nordic sharing plates to start.

£15pp on top of the set menu

£20pp on top of the set menu with a glass of Aquavit

Please select four of the following dishes:

Pickles

Shrimp Skagen

Blood pudding, lingonberries, bacon, lardo

Matje herring, potato, sour cream, egg yolk

Liver pâté

Celeriac, mustard, lovage

Gravlax, mustard & dill sauce

Herrings: mustard, vendace roe & chives, Brantevik

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CANAPÉ & COCKTAIL RECEPTIONS

Standing canapé reception £28pp

Choose 8 savoury and 2 sweet canapes from the list below

Pre-dinner canapes £12pp

Choose 4 canapes from the list below

Savoury:

Västerbotten tart, vendace roe, sour cream

Mackerel tartare, kohlrabi, lovage

Gravlax on rye

Shrimp Skagen

Black pudding, bacon and lingonberries

Onion and caraway tart

Matje herring, potato and red onion

Crab, rye and fennel

Celeriac, lovage, apple

Liver Pâté and pickled cucumber

Beef tartare blueberries and sorrel

Sweet:

Raspberry shortbread

Punsch roll

Chocolate truffle

Lingonberry macaroons

Bowl food:

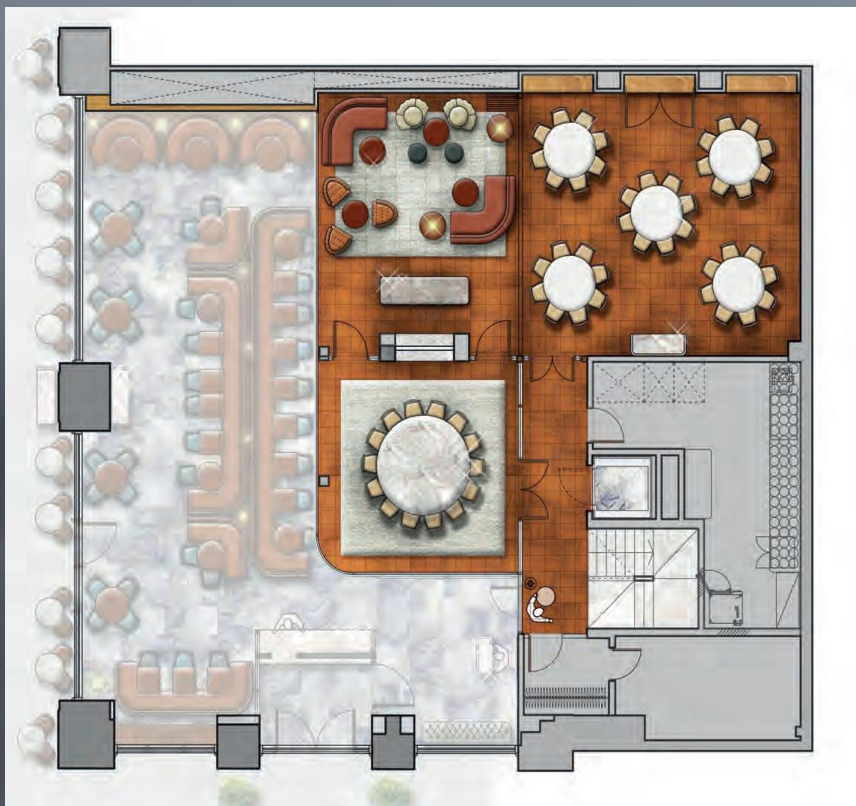
Beef slider, brioche, smoked mustard mayonnaise £6

Swedish meatballs, pickled cucumber, lingonberries £8

Kroppkakor, wild mushrooms, lingonberries £6

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ROOM AVAILABILITY

Both of our rooms are available throughout the entire day from the following timings:

Monday – Friday

7.30AM – 11AM

12PM – 4.30PM

5.30PM – 1AM

Saturday & Sunday

11AM – 4:30PM

5:30PM – 1AM

For afternoon tea bookings or business meetings we offer flexibility dependant on availability.

Please advise us on your desired timings on application of your enquiry and we will do our best to accommodate you.

Minimum spends for each space apply (including food, drink and VAT excluding service at 15%)

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For all event enquiries contact
Events Manager - Bethany Russell
events@aquavitrestaurants.com
07948 248 916

Don't forget to follow us
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