



# BLOCK



## BRUNCH MENU

### SALAD TABLE

Fresh green salad (V, GF)

Caesar salad (LF, GF, contains fish)

Grandma-style pickled cucumbers (V, GF)

Marinated red onion (V, GF)

Herb & garlic marinated olives (V, GF)

Potato salad with Dijon dressing and chives (V, GF)

Green pasta salad – spinach, broccoli and parmesan (LF)

Quinoa, chickpeas, sugar snap peas and kale (V, GF)

Roasted carrots, mango and pistachio (V, GF)

Fennel and apple salad with spring herbs (V, GF)

Citrus and herb marinated artichoke hearts (LF, GF)

Ricotta, colorful cherry tomatoes and strawberry balsamic (GF)

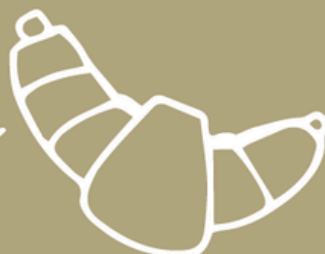
Brunch classic – Shrimp Skagen (DF, GF)

Block's pastrami (DF, GF)

Rye crisps with smoked reindeer mousse (LF)

Chia pudding (V, GF) & apple-ginger shot (V, GF)

Freshly ground coffee, tea, iced water, orange juice and house lemonade





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### BREADS

House selection of breads

Margarine (V, GF), cream cheese (LF, GF), olive tapenade (V, GF)

Charcuterie selection (DF, GF), cream cheese (LF, GF),  
fresh vegetables (V, GF)

Karelian pies (LF) with egg butter (LF, GF)

Croissants (LLF) with orange marmalade (V, GF)

### HOT DISHES

Block's scrambled eggs with spring onion (LF, GF)

Roasted seasonal vegetables with herb oil (V, GF)

Baked potatoes with toppings (V, GF)

- Butter (LF, GF), Dylan's legendary tunaröra (DF, GF), Tofu skagen (V, GF),  
Mushroom salad (DF, GF) &  
Spring onion hummus (V, GF)





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### DESSERTS

Waffle bar with toppings (DF)

Block's chocolate brownies (LF, GF)

Pineapple panna cotta (LF, GF)

House French toast with whipped cream and strawberry jam (LF)

Fresh fruits

Selection of cheeses, house jam & crackers

