



AQUAVIT

— L O N D O N —

EVENTS

# AQUAVIT

LONDON



St James's Market, 1 Carlton Street, London SW1Y 4QQ  
020 7024 9848 events@aquavitrestaurants.com  
www.aquavitrestaurants.com

## ABOUT US

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

Inspired by the original Aquavit, the two Michelin star restaurant in New York, but in a more informal setting, Aquavit London is a new modern take on Nordic fine dining.

The highly acclaimed design studio of Swedish-born Martin Brudnizki has created an impressive dining space that celebrates Nordic heritage and its designers, providing a welcoming yet sophisticated feel.

All located in the prestigious redevelopment of St. James's Market, the heart of central London.



Stockholm Room



Copenhagen Room

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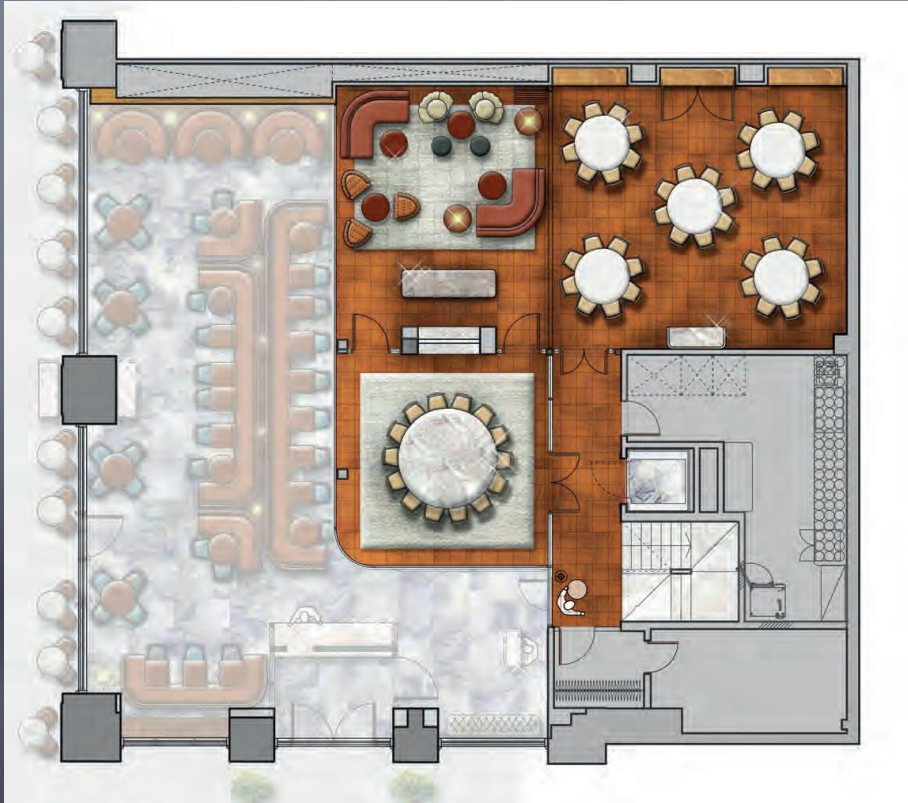
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## PRIVATE DINING & EVENTS

Aquavit London offers two separate rooms on our mezzanine floor for private dining or event hire. The contemporary Nordic aesthetic is reflected in both rooms with elegance and class.

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

The Stockholm room can seat up to 60 guests, with an additional lounge area for pre or post drinks. The Copenhagen room is an elegant and intimate space seating up to 14 guests at a large round table. Both our function rooms are equipped with Bang & Olufsen AV equipment and wireless internet access.



## INFORMATION

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Stockholm room: 60 seated  
Copenhagen room: 14 seated  
*Capacity - Standing reception upon request*

### Breakfast

Monday – Saturday 7am – 10am  
Saturday – Sunday 8am – 10am

### Lunch

Monday – Sunday 12pm – 2.30pm

### Dinner

Monday – Saturday 5.30pm – 10.30pm  
Sunday 5.30 – 10.00pm

Service charge is 12.50% and all prices include VAT

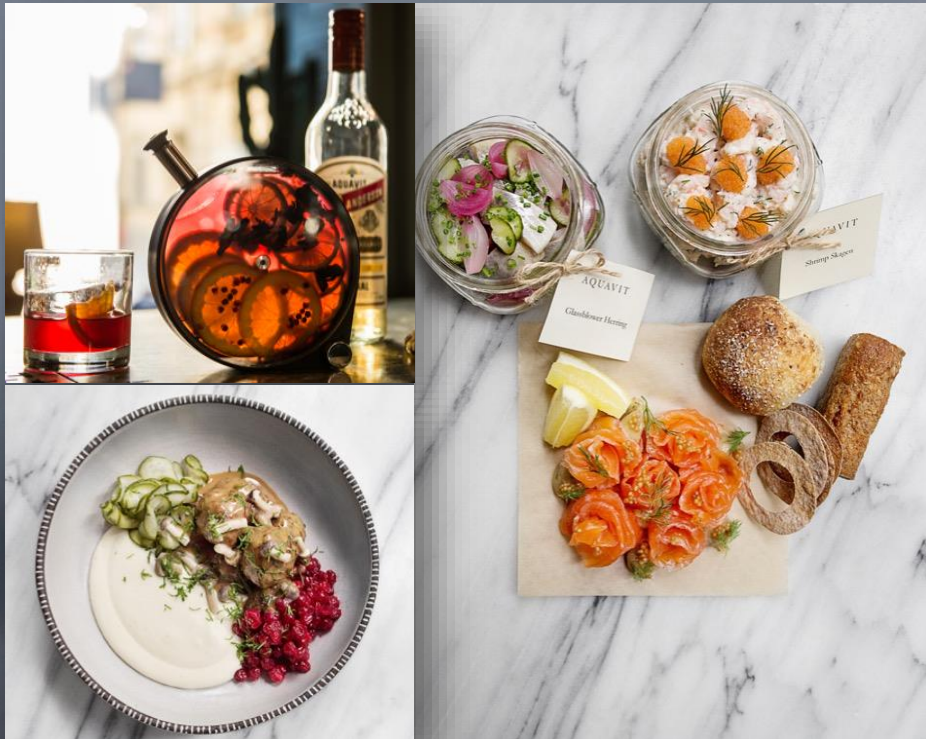
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### Amenities

Lift access

AV equipment

Our event manager can assist with all other requirements



## FOOD & BEVERAGE

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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.

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The aquavit drink is flavoured vodka, traditionally infused with herbs and spices and served as an aperitif in Nordic culture.

The selection of aquavit is complimented by a substantial selection of spirits and high quality beers, imported from the Nordic countries, and our extensive wine list comprises of almost 200 international labels.



@aquavitlondon

Please find below a selection of menus that have been carefully designed for private dining and events\*  
Please note when choosing from these set menus we do require one menu for the entire group to be pre-selected\*\*

£50

Gravadlax, dill mustard sauce  
Swedish meatballs, lingonberries, pickled cucumber  
Apple crumble, charcoal ice cream, rye and oat

£55

Venison tartar, juniper, pickled blueberries  
Poached cod, shrimps, cucumber, egg and dill  
Rose hip soup, almond ice cream and almond cake

£60

Jerusalem artichoke soup, black truffle  
Duck breast, rowans and parsnips  
Chestnut, chocolate and brown nut butter

£65

Langoustines, smoked eel and crown dill broth  
Dry-aged sirloin of beef, Jansson's temptation, red wine sauce  
Warm chocolate cake, clementine sorbet

£70

Vendace roe, sour cream, red onion and chives  
Halibut, Sandefjord sauce, trout roe and fennel  
Lemon and meringue, preserved redcurrants, lemon thyme sorbet

If you need assistance with your wine selection, our team of sommeliers are happy to help

\*Menus are subject to change at the chef's discretion due to produce availability

\*\* Possibility to have a second main course choice if pre-ordered prior to the event (free of charge) or on the night for a £12 supplement

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£22.50

## CONTINENTAL

A selection of Danish pastries for the table, muesli,  
sliced fresh fruit and yoghurt, toast with butter and jam  
Orange juice, filter coffee from Johan & Nystrom or tea

£26

## NORDIC

A selection of Danish pastries for the table,  
sliced fresh fruit and yoghurt,  
Orange juice, filter coffee from Johan & Nystrom or tea

The Nordic; crisp rye sourdough bread,  
boiled eggs, smoked cods' roe, avocado

£26.50

## AQUAVIT FULL BREAKFAST

A selection of Danish pastries for the table, muesli,  
sliced fresh fruit and yoghurt,  
Orange juice, filter coffee from Johan & Nystrom or tea

A choice of either  
Poached eggs, bacon, sausage, black pudding, raggmunk, mushrooms  
Or  
Smoked salmon and scrambled eggs

Standing canape reception **£28**

choose 8 savoury and 2 sweet canapes from the list below

Pre-dinner canapes **£12**

choose 4 canapes from the list below

## SAVOURY

Kalix vendace roe on toast

Scallops, kohlrabi, lovage

Pine smoked salmon on rye

Shrimp skagen

Black pudding, bacon and lingonberries

Onion and caraway tart

Matje herring, potato and red onion

Celeriac, lovage, apple

Liver pate and pickled cucumber

Mackerel tartar, sorrel and lumpfish roe

Mushroom tart

Fried Jerusalem artichokes

Venison tartar, blueberries and sorrel

## SWEET

Raspberry shortbread

Punch roll

Chocolate truffle

Lingonberry macaroons

## BOWL FOOD

More substantial canapes for a longer dinner or lunch reception

Salmon slider, rye brioche and dill mayonnaise **£6**

Farro risotto, gnalling cheese and truffle **£5**

Swedish meatballs, pickled cucumber and lingonberries **£8**

Kroppkakor, wild mushrooms and lingonberries **£6**



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For all event enquiries or questions,  
contact Marine Cissé our Events Manager  
0207 024 9848  
[events@aquavitrestaurants.com](mailto:events@aquavitrestaurants.com)

Don't forget to follow us  
[@aquavitlondon](#)

