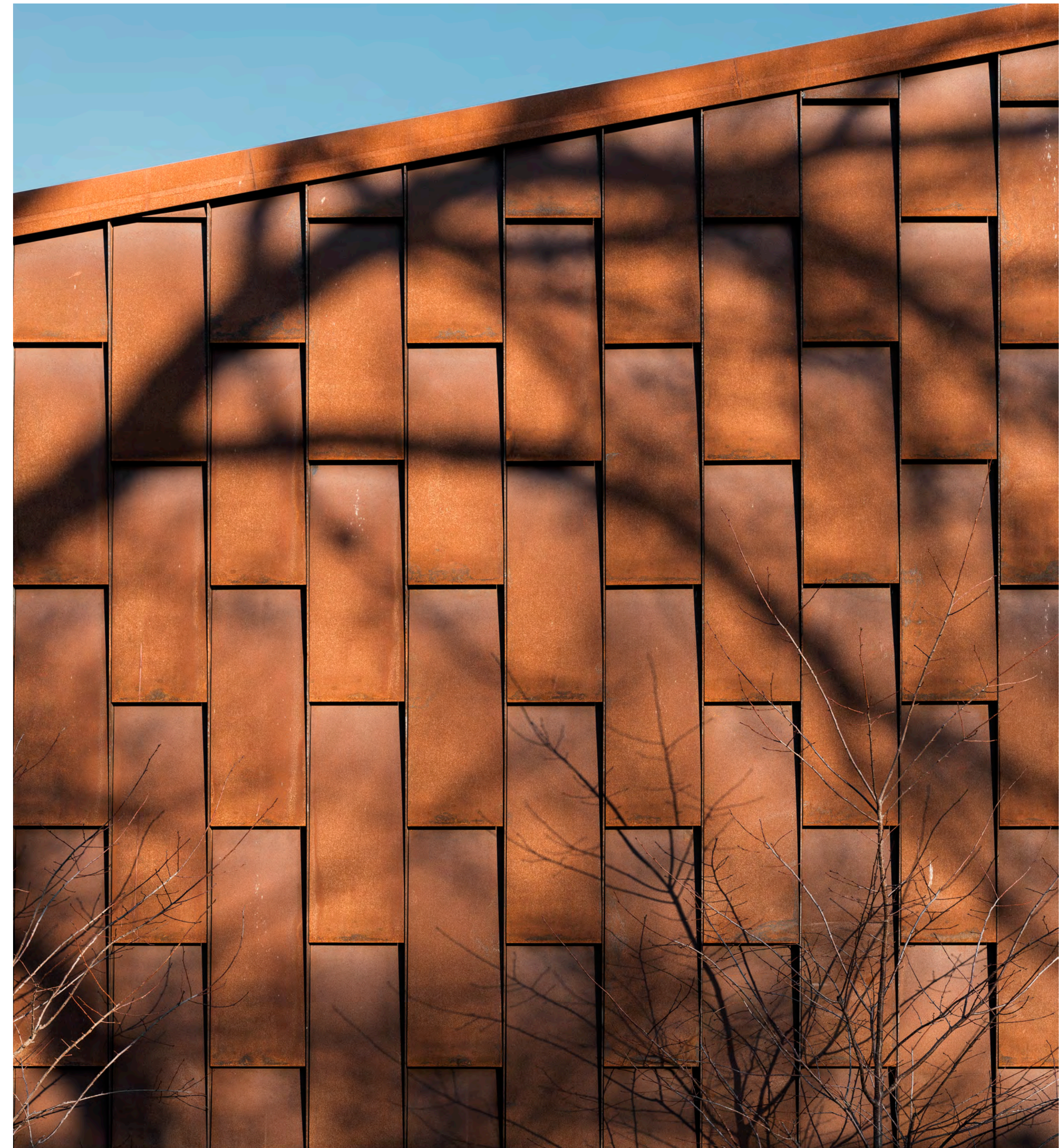


A I R A

## ABOUT AIRA

AIRA is chef Tommy Myllymäki and Pi Le's 2 Michelin Star restaurant located in the royal park of Djurgården in Stockholm. The restaurant's proximity to water and connection to nature is a key element of the experience, which is also highlighted by the unique architecture of the building. The gastronomic experience at AIRA constantly evolves with the season.



## AIRA TAILORED

AIRA Tailored is a gathering of exclusive, private dining experiences tailored to your preferences with the expertise and creativity of the entire AIRA team. Services provided through AIRA Tailored include off-site events, secluded dinners in our private dining room and full restaurant buyouts.



## OFF-SITE

With AIRA Tailored off-site, you have the unique opportunity to cater food from our 2 Michelin Star kitchen with the expertise of the AIRA team. Delivered to your off-site location within the Stockholm region. Choose between a 4-course, 6-course or big-scale menu.

All off-site catering is tailored after season, produce and, of course, your conditions and preferences.





4-COURSE DINNER  
1695 SEK p/p

#### STAFF PRICING

6-9 guests:

3 staff

2,250 SEK /h

The minimum is 6 hours

10-16 guests:

4 staff

3000 SEK/h

The minimum is 6 hours

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For companies larger than 16  
guests, please reach out for a  
customised offer.

# EXAMPLE MENU

## CANAPÉS

Dill croustade, langoustine, browned butter

Nori tartlette, halibut, caviar, chives

Choux au craquelin, almnäs tegel, black truffles

## MENU

Hiramasa, fermented grapefruit, juniper and lemon verbena

Quenelle with scallop, caviar and king crab

Brioche feuilletée with house-churned butter

Wood-fire grilled quail, black trumpet mushrooms and pepper jus

Warm chiboust, raspberry compote, punsch and vanilla ice cream

## SWEETS AND CHOCOLATE

Chocolate bon bon, oabika, romtopf

Marmalade, mint, lemon herbs

Cloudberry fudge, black lime, pistachio



## 6-COURSE DINNER 2295 SEK p/p

### STAFF PRICING

6-9 guests:

3 staff

2,250 SEK/h

The minimum is 6 hours

10-16 guests:

4 staff

3000 SEK/h

The minimum is 6 hours

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For companies larger than 16  
guests, please reach out for a  
customised offer.

# EXAMPLE MENU

## CANAPÉS

Dill croustade, langoustine, browned butter

Nori tartlette, halibut, caviar, chives

Choux au craquelin, almnäs tegel, black truffles

## MENU

Hiramasa, fermented grapefruit, juniper and lemon verbena

Beef tartar, caviar, horseradish and nori

Quenelle with scallop, caviar and king crab

Brioche feuilletée with house-churned butter

Wood-fire grilled quail, black trumpet mushrooms and pepper jus

Raspberries, raspberry sorbet, fig leaves and vanilla

Warm chiboust, raspberry compote, punsch and vanilla ice cream

## SWEETS AND CHOCOLATE

Chocolate bon bon, oabika, romtopf

Marmalade, mint, lemon herbs

Cloudberry fudge, black lime, pistachio





## BIG SCALE EVENTS

Please contact [info@aira.se](mailto:info@aira.se)  
with your budget for an offer.

For further information, please  
contact us at [info@aira.se](mailto:info@aira.se)

THANK YOU!