



BUFFET Laine

Local smoked salmon and flatbread roll • L

Malt bread skågen • M

Rye bread buttons with local cheddar-cheese mousse • L

Chicken and fresh pea pasta salad • M

Tomato salad with basil oil • M, G

Mixed green salad • M, G

Roasted croutons, nuts and seeds • M

House salad dressing • M, G

as DESSERT

Raspberry pannacotta with oat crumble • L, G

€34,50/person

Arvid Nordquist Fair trade organic coffee and Teeleidi tea
€3,00/person

For min. of 15 persons

L= lactose free • M = dairy free • G = gluten free

BUFFET vegan

as starter

- Marinated melons with rucola • M, G
- Kvinoa, fresh herbs and cucumber salad with roasted local smoked tofu • M, G
- Pea-apple pasta salad • M
- Rye bread chips with Cavi-art mousse • M
- Marinated seasons vegetables • M, G
- Mixed green salad • M, G
- Roasted nuts and seeds • M
- Herb oil and house salad dressing • M, G
- House bread and spread selection • M

as main

- Local broad bean patty and fresh herb sauce • M, G
- Fried bell pepper, carrot and broccolini • M, G
- Roasted potato and sunflower seed tahini • M, G

as dessert

- Cocoa and berries trifle • M

40,50 €/hlö

Arvid Nordquist Fair trade organic coffee and Teeleidi tea
€3,00/person

For min. of 20 persons

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BUFFET ranta

as starter

- Smoked roach mousse with malt bread • L
- Chicken and pasta salad • L
- Country style potato and beetroot salad • M, G
- Curry dressing marinated black radish, pickled cauliflower with roasted pumpkin seeds • M, G
- Cherry tomatoes and marinated onions • M, G
- Mixed green salad • M, G
- Roasted nuts and seeds • M
- Lemon vinaigrette and house salad dressing • M, G
- House bread and spread selection • L

as main CHOOSE

- Baked salmon with creme fraiche and spinach • L, G
- or
- Fried turkey fillet with peach and thyme sauce • L, G (FI)
- or
- Tender pork roast in honey and pepper sour cream sauce • L, G
- or
- Vegetable-filled samosa dumplings with black garlic mayonnaise • M, VEG

SIDE DISHES

- Fried zucchini, parsnip and kale • M, G
- Brown butter roasted potatoes • L, G

as DESSERT

- Lemon tiramisu with blackcurrant compote • L

One main course €42,50/person

Two main courses €46,50/person

Three main courses €51,50/person

Arvid Nordquist Fair trade organic coffee and Teeleidi tea
€3,00/person

For min. of 20 persons

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BUFFER ALBA

as starter

- Local smoked vendace deviled rye chips • L
- Salmon chevice with carrot, lime and tomato • M, G
- Caesar salad and roasted turkey • L
- Kvinoa, fresh herbs and cucumber salad • M, G
- Three cabbage salad with roasted sunflower seeds • M, G
- Mixed green salad • M, G
- Raspberry vinaigrette and house salad dressing • M, G
- House bread and spread selection • L

as main

- Pike perch in white wine and fennel, carrot and chives jam • L, G
and
- Over night roasted brisket (FI) with dark redcurrant sauce • L, G
- Local cheddar -cheese potatoes • L, G
- Fried yellow beetroot, beetroot and kale • M, G

as dessert

- Buckthorn and white chocolate cream cheese cake • L, G

€56,00/person

- Arvid Nordquist Fair trade organic coffee and Teeleidi tea
€3,00/person

For min. of 20 persons

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