



## Menu casual

€36

### MIXED GREEN SALAD • DF,GF

Crunchy iceberg lettuce and herb salad, cucumber, cherry tomatoes, pickled red onion and carrots, herb oil and sunflower and pumpkin seeds

### FRIED VENDACE • LF

Rye-breaded fried vendace, dill sour cream, pickled cucumber, mashed potatoes and fried lemon

*or*

### LAMB MEATBALLS • LF,GF

Meatballs made from lamb and beef (FI), allspice cream sauce, lingonberry jam, honey root vegetables and mashed potatoes

*or*

### VEGGIE BURGER • VEG,GF

Fava bean and lentil patty, vegan cheese, tomato and bell pepper chutney, vegan mayonnaise and lettuce between a burger bun with country-style French fries

### SPIKED ICE CREAM • LF,GF

Vanilla ice cream with espresso



## Menu wave

€49

### SMOKED REINDEER SOUP • LF,GF

Smoked reindeer (FI) mousse, pecan crumble and a crème soup

### SALMON • LF

Fried salmon fillet, saffron butter sauce,  
Jerusalem artichoke purée with beetroot and potato terrine

*or*

### STEAK AND SAUSAGE • LF,GF

Fried beef sirloin 85g (FI) and artisan sausage, red wine sauce,  
bacon and root vegetable pan and green beans with garlic

*or*

### VEGGIE • VEG,GF

Lentil croquettes, black garlic sauce, Jerusalem artichoke purée,  
bell pepper drops, zucchini, kale and smashed potatoes

### APPLE CRUMBLE • VEG,GF

Warm apple pie with oat and cinnamon crumble  
and scoop of vegan vanilla ice cream



## Menu evening

€56

### TASTE ASSORTMENT

Local cold-smoked salmon and horseradish cream cheese roll on a malt bread LF

Smoked turkey and black garlic sauce LF, GF

Pickled forest mushrooms, carrots and Jerusalem artichoke purée DF, GF

Roasted cashew nuts with local honey DF, GF

*or*

### VEGETARIAN TASTE ASSORTMENT

Carrot "gravlax" and herb cream cheese roll on a cracker DF

Cavi-art mousse on malt bread DF

Pickled wild mushrooms and rainbow carrots with Jerusalem artichoke purée LF, GF 

Roasted cashew nuts with local honey LF, GF

### PIKE-PERCH • LF,GF

Fried pike-perch, saffron butter sauce, Jerusalem artichoke purée  
and beetroot and potato terrine

*or*

### STEAK • DF,GF

Fried beef sirloin 170g (FI), red wine sauce, bacon and  
root vegetable pan and green beans with garlic

*or*

### VEGGIE • VEG,GF

Lentil croquettes, black garlic sauce, Jerusalem artichoke purée,  
bell pepper drops, zucchini, kale and smashed potatoes

### CHEESE • LF,GF

Local blue cheese with apple jam

### ORGANIC PEANUT BUTTER PANNA COTTA • LF,GF

Organic peanut butter spiced panna cotta with local highbush blueberries in light syrup