



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

Local blue cheese with apple jam 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