

Starters

Ice cellar trout, lingonberry mustard
and cress salad L (G) - **12,50 €**

Jerusalem artichoke soup, sherry cream
and prosciutto L (G) - **9,50 € / 14,00 €**
(also available vegan Veg, M)

Prawns Pil Pil and freshly baked bread L (G) - **12,50 €**

Poultry liver mousse, blueberry jelly
and seed cracker L (G) - **9,50 €**

Potato blinis, roe, sour cream
and pickled onions L, (G) - **14,50 €**
also available vegan Veg, M, (G)

Whitefish tartar, pickled fennel, dill crème
and rye chips L, (G) - **12,50 €**



Main courses

Beetroot-lentil-nut gratin with cheese and sprout salad Veg, M (G) - **18,00 €**

Breaded pike fish Wallenberg, champagne sauce and green pea puree L - **22,50 €**

Grilled goose breast from Hauhala farm, dark grape sauce,
creamy red cabbage and thyme potatoes L (G) - **26,50 €**

Oven grilled entrecote, madeira sauce, horseradish crème and roasted root vegetables L, (G) - **24,50 €**

Grilled cow's liver, creamy cognac sauce, sweet cranberries and buttery mashed potato L (G) - **20,00 €**

Lamb stew, barley pearls and sour cream feta cheese - **23,00 €**

Desserts

Oven cheese made from colostrum milk, apple compote and cinnamon sauce (G) - **9,00 €**

Black liquorice ice cream and lemon cookie L, (G) - **8,00 €**

Melon cheese cake and green tea syrup L - **8,50 €**

Mud cake, coconut ice cream and sweet salt peanuts Veg, M, (G) - **9,50€**

French toast fried in vanilla butter, strawberry jam and Cointreau cream L - **8,00 €**