

PALACE

MENU PALACE VOL. 5.0

FULL EXPERIENCE 164 | SHORTER OPTION 129

100 YEAR'S OLD RYE SOURDOUGH WITH BALTIC HERRING AND SPRUCE

SALTED TROUT. POTATO AND SMOKED TROUT ROE

CRISPY CARROT WITH GOAT CHEESE

CURED BELLY OF MANGALITSA PORK WITH RAMSON

FRESH CHEESE. ONIONS IN VINEGAR AND LEMON THYME

DUCK LIVER WITH CELERIAC AND ROASTED CHICKEN BROTH

PALACE SIGNATURE CAVIAR WITH LAPPISH POTATO

GRILLED BUCKWHEAT FLATBREAD WITH KITKA VENDACE AND EGG BUTTER

HIRAMASA WITH OYSTER. HORSERADISH AND GREEN APPLE

NORWEGIAN KING CRAB WITH PRESERVED TOMATOES AND ROASTED TOMATO
WATER

VEAL SWEETBREADS WITH MUSHROOMS BLACK TRUFFLE

POACHED TURBOT WITH GRILLED LANGOUSTINE AND KOMBU SEAWEED

PIGEON FROM ANJOU WITH BLACK GARLIC AND SOUR PLUM

CLOUDBERRY WITH CREAM CHEESE " HOMAGE EERO MÄKELÄ "

CITRUS & LIQUORICE

HAZELNUTS FROM PIEDMONT WITH CHOCOLATE AND CARAMEL