

MENU PALACE vol. 8.4

Full experience 180 | Shorter option 145

Fresh goat milk and sour golden beets

Wagyu A5, karashi and cress

Crispy rye sourdough with Baltic herring and spruce

”Pretzel” Cured Mangalitsa pork from Petäjävesi

Hiramasa, Nordic wasabi and green apple

King crab from Varanger, carrot and tarragon

Palace reserve caviar, roasted cauliflower and kombu

Fermented potato rieska, Kitka vendace and organic egg

Smoked trout, grilled lemon and leeks

Forest mushrooms, Duck liver from Kauhava and cep consommé

Turbot with Lappish potato, almond and white truffle from Alba

Grilled European lobster “Kushiyaki” with tomato

Mallard from Vendée, apple and “B-52”

Umeshu, plum and cream

Yuzu, lemon verbena and liquorice

Lingonberries, milk and meringue

Traditional Finnish coffee sweets

Palace cheese trolley & Condiments
(24 supplement)

Wine pairing for menus 150 / 125

(Menu includes Nordaq fresh water and coffee or tea serving)

MENU PALACE vol. 8.4

Full experience 180 | Shorter option 145

Fresh goat milk and sour golden beets

Wagyu A5, karashi and cress

Crispy rye sourdough with Baltic herring and spruce

”Pretzel” Cured Mangalitsa pork from Petäjävesi

Hiramasa, Nordic wasabi and green apple

King crab from Varanger, carrot and tarragon

Palace reserve caviar, roasted cauliflower and kombu

Fermented potato rieska, Kitka vendace and organic egg

Smoked trout, grilled lemon and leeks

Forest mushrooms, Duck liver from Kauhava and cep consommé

Turbot with Lappish potato, almond and white truffle from Alba

Grilled European lobster “Kushiyaki” with tomato

Mallard from Vendée, apple and “B-52”

Umeshu, plum and cream

Yuzu, lemon verbena and liquorice

Lingonberries, milk and meringue

Traditional Finnish coffee sweets

Palace cheese trolley & Condiments
(24 supplement)

Wine pairing for menus 150 / 125

(Menu includes Nordaq fresh water and coffee or tea serving)