



MERIPAVILJONKI



MERIPAVILJONKI CHRISTMAS LUNCH

65,00 €/ per person

Weekdays, 2–19 December 2025, 11 am–3 pm

MULLED WINE

Alcohol-free mulled wine 7,50 €

Vana Tallinn mulled wine 9,50 €

Starter buffet, main course as an à la carte dish and dessert buffet.

Starter buffet

Assortment of marinated herring (L, G)

Brined salmon à la ice cellar served with cognac mustard dressing (ND, G)

Warm-smoked salmon with caper mayonnaise (ND, G)

Citrus-marinated cold-water prawns (ND, G)

Vitello tonnato (ND, G)

Smoked duck breast with cranberry-onion compote (ND, G)

Green salad, cucumber, tomato and raspberry vinaigrette (V, G)

Pickled cucumbers and pickled vegetables (V, G)

Forest mushroom salad (L, G)

Potato salad with smoked reindeer (L, G)

Mozzarella, basil and roasted seeds (L, G)

Boiled potatoes seasoned with browned butter (L, G)

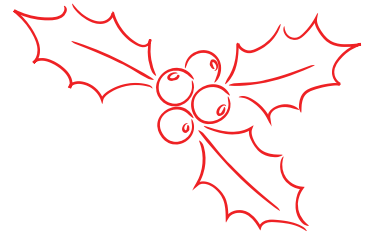
Archipelago bread, house sourdough bread and butter (L)

Saaristolaisleipää, talon juurileipää ja kirnuvoita (L)

Dessert buffet:

Sea buckthorn cake with meringue (L, G),
a selection of cheeses, crackers and fig compote,
coffee and tea.





MAIN COURSES :

Please select one

**Fried Finnish whitefish, thyme barley risotto, winter root vegetables,
shellfish beurre blanc sauce (L)**

**Tender beef chuck and blade, potato purée, winter root vegetables,
Madeira sauce (L, G)**

**Butternut squash fondant, winter root vegetables, roasted navy beans,
forest mushroom sauce (V, G)**

L= Lactose-free G= Gluten-free LL= Low-lactose

V= Vegan ND= Non-dairy

