

FATHER'S DAY MENU

65,00 € per person

Children 7-12 years 32,50€ Children 0-6 years 1€/year

Seatings at 11/14/17

Starter buffet, main course from the kitchen and dessert buffet

Starter buffet

Selection of herrings and baltic herrings (L,G)

Pickled salmon with cognag-mustard sauce (ND,G)

Smoked salmon with capers mayonnaise (ND,G)

Lemon marinated Arctic sea shrimps (ND,G)

Vitello tonnato (ND,G)

Smoked duck breast and cranberry-onion jam (ND,G)

 $Green \, salad \, with \, to matoes \, and \, cucumbers \, and \, lemon \, vin aigrette \, (V,G)$

Pickled vegetables (V,G)

Forest mushroom salad (L,G)

Potato salad with smoked reindeer (L,G)

Mozzarella, basil and roasted pumpkin seeds (L,G)

Boiled potatoes with browned butter (L,G)

Sourdough bread and archipelago bread with churned butter (L)



MAIN COURSES

Choose one

Roasted finnish white fish, creamy forest mushroom sauce with horse radish-potato purée and broccoli (L,G)

Grilled pluma of pork with sweet potato, pineapple-apple salsa and whisky barbecue sauce (L,G)

Aranncini with roasted broccoli and pumpkin and forest mushroom sauce (V, G)

Dessert buffet

Strawberry cream cake (L,G)
Chocolates and sweets

L= Lactose-free G= Gluten-free LL= Low-lactose V= Vegan ND= Non-dairy