



## CHRISTMAS EVE MENU 24.12.2025

Seatings at 11/14/17

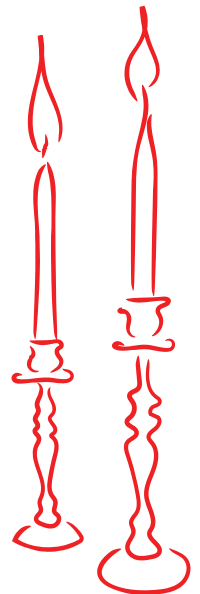
**75,00 € per person**

Children 7-12 years 37,50€ / Children 0-6 years 1€/year

Starter buffet, main course from the kitchen and dessert buffet

### Starter buffet

- Selection of pickled herrings and baltic herrings (L,G)
- Pickled salmon "gravlax" with cognac-mustard sauce (ND,G)
- Smoked salmon with capers-egg mayonnaise (ND,G)
- Lemon marinated Arctic sea shrimps (ND,G)
- Rainbow trout roe with sour cream and onion (L,G)
- Smoked duck breast and cranberry-onion jam (ND,G)
- Country style meat jelly and forest mushroom salad (L,G)
- Roast beef with horseradish (ND,G)
- Green salad with tomatoes and cucumbers and  
raspberry vinaigrette (V,G)
- "Myrttinen" garlic pickled cucumbers with honey (ND,G)
- "Rosolli" beetroot salad with cream (L,G)
- Boiled potatoes with browned butter (L,G)
- Sourdough bread and archipelago bread  
with churned butter (L)





## MAIN COURSES

### Choose one

Roasted arctic char, creamy barley, sweet potato purée  
and lemon butter sauce (L)

Christmas ham with potato, carrot and swede casseroles,  
creamy mustard gravy (L,G)

Root celery schnitzel with sweet potato purée,  
red cabbage stew and forest mushroom sauce (V, available G)

### Dessert buffet

Mandarin flavoured christmas cake "Budapest" (L)

Black currant chocolate cake (V,G)

Selection of cheeses with biscuits and fig jam

Christmas chocolates and sweets

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

