



MENU MERIPAVILJONKI

FISH 59 €
BEEF 69 €

Charcoal-grilled cured whitefish, parsnip, dill and crispy bread
(L, available G)

CHOOSE 1 MAIN COURSE:

Whole-roasted beef tenderloin, potato terrine and creamy pepper sauce

(L, G)

OR

Grilled trout, black salsify barley “risotto” and smoked beurre rouge sauce

(L, available G)

Lemon tart, meringue and basil mousse

(L)

Vegetarian or vegan 49 €

Red and yellow beetroot carpaccio, vegan cheese ice cream, blackcurrant and crispy kale

(V, G)

Savoy cabbage roll stuffed with quinoa, mushroom beluga lentil sauté and red wine sauce

(V, G)

Pistachio-carrot cake, orange and sea buckthorn sorbet

(V, G)



STARTERS

Charcoal-grilled cured whitefish, parsnip, dill, lemon and crispy bread (L, available G)	17€
Smoked salmon soup, archipelago bread and browned butter (L, available G)	16€
Duck rillettes, carrot, blood orange and apple dashi broth (L, G)	18€
Red and yellow beetroot carpaccio, vegan cheese ice cream, blackcurrant and crispy kale (V, G)	15€



MAIN COURSES

Fried Baltic herring fillets, Puikula potato butter and herb sour cream	25,50 €
(L, available G)	
Grilled trout, black salsify barley “risotto” and smoked beurre rouge sauce	31 €
(L, available G)	
Steamed sea bass, potato croquettes and crayfish butter sauce	29,50 €
(L, G)	
Reindeer shank medallions, oxtail jus, shallot and celeriac	34 €
(L, G)	
Whole-roasted beef tenderloin, potato terrine and creamy pepper sauce	41 €
(L, G)	
Savoy cabbage roll stuffed with quinoa, mushroom beluga lentil sauté and red wine sauce	24 €
(V, G)	
Gratinated lobster, potato gnocchi in lobster broth and toasted sourdough bread	40 €
(L, available G)	
Half lobster	40 €
Whole lobster	75 €



DESSERTS

Lemon tart, meringue and basil mousse 12,50 €
(L)

Redcurrant clafoutis and brown butter ice cream 13 €
(L, G)

Pistachio–carrot cake, orange and sea buckthorn sorbet 12,50 €
(V, G)