



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** 17 €
(L, available G)

**Smoked salmon soup, archipelago bread and
browned butter** 16 €
(L, available G)

**Duck rillettes, carrot, blood orange and
apple dashi broth** 18 €
(L, G)

**Red and yellow beetroot carpaccio, vegan cheese ice cream,
blackcurrant and crispy kale** 15 €
(V, G)

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

(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)