



MERIPAVILJONKI

MENU MERIPAVILJONKI

FISH 59 €

BEEF 69 €

**Skagen toast, Skagen shrimp salad, grilled house focaccia, roe,
cucumber and capers**

(L, available G)

CHOOSE 1 MAIN COURSE:

**Pan-fried whitefish, potato terrine, fennel, zucchini, freshwater
crayfish and lime butter sauce**

(L, G) weather dependent

OR

Whole roasted beef tenderloin, potato terrine and pepper sauce

(L, G)

Milk chocolate panna cotta, strawberry broth and rhubarb

(L, G)

Vegetarian or vegan 49 €

**Avocado toast, fresh tomato salsa, grilled house focaccia,
cucumber, melon and citrus dressing**

(V, available G)

**Beetroot risotto, grilled goat cheese, crispy carrot and
mushroom-tofu mousse**

(L, G, available V)

**Soy yogurt mousse, fennel crumble, pickled orange and carrot
sorbet**

(V, G)



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STARTERS

Kombu-cured salmon, rainbow trout roe, tomato broth and horseradish- soy mayonnaise 17 €

(L, G)

Sea crayfish crudo with cucumber, zucchini, melon and jalapeño 19 €

(L, G)

Skagen toast, Skagen shrimp salad, grilled house focaccia, roe, cucumber and capers 17 €

(L, available G)

Avocado toast, fresh tomato salsa, grilled house focaccia, cucumber, melon and citrus dressing 16 €

(V, available G)

MAIN COURSES

Fish burger	26 €
Minced salmon–pike patty, brioche bun, crispy lettuce, tomato, dill remoulade, cucumber–yogurt slaw and rustic potato wedges (L, available G)	
Pan–fried whitefish, potato terrine, fennel, zucchini, freshwater crayfish and lime butter sauce	34 €
(L, G) weather dependent	
Sole meunière, almond potato purée and steamed broccolini	42 €
(L, available G) weather dependent	
Roasted duck breast, thyme polenta, honey–balsamic carrots and red wine sauce	33 €
(L, G)	
Whole–roasted beef tenderloin, potato terrine and pepper sauce	41 €
(L, G)	
Beetroot risotto, grilled goat cheese, crispy carrot and mushroom–tofu mousse	26 €
(L, G, available V)	
Gratinated lobster, crayfish pasta, tomato and saffron–seasoned fennel	
(L, available G)	
Half lobster	40 €
Whole lobster	75 €



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DESSERTS

Milk chocolate panna cotta, strawberry broth and rhubarb	12,50 €
(L, G)	
Mango cheesecake, marinated mango and mango-chili ice cream	13,50 €
(L)	
Soy yogurt mousse, fennel crumble, pickled orange and carrot sorbet	12,50 €
(V, G)	