

CHRISTMAS LUNCH 2026

Starter buffet, plated main course, and dessert buffet
€65.00

From the Starter Buffet:

Selection of marinated herring and Baltic herring (L, G)

Cured salmon with cognac-mustard sauce (DF, G)

Hot-smoked salmon with caper mayonnaise (DF, G)

Shrimp Skagen (G)

Vitello Tonnato (DF, G)

Smoked turkey with cranberry and onion compote (DF, G)

Green salad with cucumber, tomato, and raspberry vinaigrette (V, G)

Pickled cucumbers and pickled vegetables (V, G)

Forest mushroom salad (L, G)

Smoked reindeer and potato salad (L, G)

Mozzarella with basil and roasted seeds (L, G)

Boiled potatoes seasoned with browned butter (L, G)

Finnish archipelago bread, house sourdough bread, and whipped butter (L)

MAIN COURSE OPTIONS

PLEASE SELECT ONE:

Pan-fried domestic whitefish, thyme-infused barley risotto ("ohratto"), winter root vegetables, and seafood beurre blanc sauce (L)

Tender beef chuck roll, potato puree, winter root vegetables, and Madeira sauce (L, G)

Porcini mushroom barley risotto ("ohratto") with parsnip (L, available as V)

From the Dessert Buffet:

Gingerbread and white chocolate mousse with cherries (G)

Carrot cake with citrus cream cheese frosting (L, G)

Selection of cheeses, crackers, gingerbread cookies, and fig compote

Chocolate pralines and sweets

Coffee or tea

Dietary key : L = Lactose-free , G = Gluten-free , DF / M = Dairy-free , V = Vegan