



CHRISTMAS LUNCH

12-22/12 (17/12 EXCLUDED) 11:30 AM-3:00 PM, 16/12 1:00-4:00 PM

€58

KUUSI PALAA APPETIZERS

- Green salad with raspberry vinaigrette (L, G)
- Rosolli salad with beetroot sour cream (L, G)
- Wild mushroom salad (V)
- Marski's cured salmon with horseradish sour cream (L)
- Shrimp salad (L, G)
- Roe mousse (L, G)
- Cavi-art mousse (V)
- A selection of herring and Baltic herring dishes (D)
- Reindeer meatballs with lingonberry (L, G)
- Falafel Balls (V)
- Antipasto assortment (V)
- Assorted cold cuts
- Boiled potatoes (D)

- Christmas ham from the carvery table, prunes, peas, and sauce (L)
- Traditional potato casserole, rutabaga casserole, and carrot casserole (L, G)
- Finnish Christmas bread, rye bread, and butter

MAIN COURSE DISHES SERVED AT THE TABLE

ROASTED CATCH OF THE DAY (L,G)

Potato and Jerusalem artichoke puree, butter sauce, assorted vegetables inspired by the Finnish rosolli salad

OR

GOAT CHEESE & BEETROOT RISOTTO (L,G)

Assorted vegetables inspired by the Finnish rosolli salad

DESSERTS

- Yule log (L)
- Traditional Christmas pastry with plum jam
- Scandinavian Sweet Soup
- Cranberry cake (V)
- Finnish cheeses, Marski's jam, and gingerbread cookies

L = Lactose free G = Gluten free V = Vegan D = Dairy free

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