



WARM GREETINGS!

The pride of Marski, restaurant Kuusi Palaa, offers Finnish flavors and classics with a modern twist. The restaurant's name pays tribute to the richness of the Finnish language, as it refers to a well-known play on words. The word pair "kuusi palaa" has nine different meanings, all of which can be spotted in the restaurant's interior and materials.

Our menu is as playful and creative as the restaurant's name. We aim to surprise our guests with new perspectives and insights, and we prepare as many items as possible in-house using locally-sourced ingredients. We advocate for clean, local ingredients and social dining.

Our menu features popular Kuusi Palaa signature dishes, alongside updated Finnish classics and traditional Marski dishes. We invite you to join us for a great dining experience.

Best regards,
F&B Manager Toni Kleemola and Head Chef Silvar Kraavik with their team



MARSKI MENU

FOR STARTERS

- Breaded blue cheese / devil's jam / fresh sea buckthorn (L, G)*
- Blueberry-cured salmon / dill aioli / dried capers (G, D)
- Vorschmack / beetroot sour cream / pickled cucumber (L, G) *contains anchovies*

CHOOSE MAIN

MEAT (L, G)

Grilled Petite tender, mustard seed butter, Finnish Lapland potatoe, root parsley purée, radish, berry wine sauce

CHAR (L, G) *contains nuts*

Roasted char, Jerusalem artichoke purée, roasted seasonal vegetables, anise-flavored Sandefjord sauce

DESSERT

MARSKI'S MOCHA CHOCOLATE BROWNIE (L, G)

Chocolate brownie, white chocolate ganache, espresso martini ice cream *contains alcohol*

With meat
68

With fish
64

SEASONAL VEGETARIAN MENU

(vegan option available)

FOR STARTERS

- Red wine cheddar rice ball (arancini) / chili jam (L, G)
- Mushrooms in three ways: roasted champignons / porcini mousse / pickled chanterelle (G, V)
- Breaded blue cheese / devil's jam / fresh sea buckthorn (L, G)

MAIN

CARROT (V) *contains nuts*

Charred carrot, miso chanterelle barley, cashew cream, carrot sea buckthorn vinaigrette

DESSERT

LEMON PANNA COTTA (G, V)

Lemon panna cotta and strawberry gelee

56

OUR WINE RECOMMENDATIONS FOR THE SELECTED MENU

38

* = Vegan option available L = Lactose free G = Gluten free D = Dairy free V = Vegan

Our food may contain allergens. Please ask the waiters for more information.
Orders for childrens main course (under 13 years) at half price.



STARTERS

KUUSI PALAA

Restaurant's delicious signature dishes. Three pieces are suitable for a starter. Six pieces is a suitable portion for a small appetite or for sharing something small. You can also order one piece at a time.

Six pieces (6)	36
One piece (1)	6
Three pieces (3).....	18
Twelve pieces (12).....	66

VEGETARIAN

Red wine cheddar rice ball (arancini) / chili jam (L, G)*

Mushrooms in three ways: roasted champignons / porcini mousse / pickled chanterelle (G, V)

Breaded blue cheese / devil's jam / fresh sea buckthorn (L, G)*

Tomato panna cotta / semi-dried tomato / roasted mustard seeds (L, G)

SEAFOOD

Crayfish ceviche / Finnish rye bread / cloudberry bacon jam (L)

Fish & chips with rye vendace / pumpkin tartar sauce (L)

Pike perch "ravioli" / rainbow trout roe / sour cream (L)

Blueberry-cured salmon / dill aioli / dried capers (G, D)

MEAT

Petite tender / Rosemunda potatoe chips / grandma's cucumber / mustard seeds / dill aioli (G, D)

Vorsmack / beetroot sour cream / pickled cucumber (L, G)
contains anchovies

Chicken confit / sea buckthorn foam / crispy chili chickpea crumble (G, D) *contains egg*

Cranberry duck / pickled chanterelle / roasted aioli (G, D)

DID YOU KNOW

that the **Petite tender**, also known as 'petit fillet', is one of the most tender cuts of meat, sourced from the rear part of the beef shoulder? The name comes from the tenderloin, highlighting the meat's excellent texture. An absolute must-try for every meat aficionado.

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MAINS

SALAD (G, D)* *contains nuts* 24
 Marski's country salad with **crispy chicken, crayfish** or **falafel**. Salad mix, pickled tiger tomato, charred carrot, striped beet, roasted grape bunch, boiled egg, tomato vinaigrette, cashew cream

VEGGIE (V) *contains nuts*..... 26
 Charred carrot, miso chanterelle barley, cashew cream, carrot sea buckthorn vinaigrette

MEAT (L, G) 38
 Grilled Petite tender, mustard seed butter, Finnish Lapland potatoe, root parsley purée, radish, berry wine sauce

DUCK (L, G) 34
 Chef's signature grilled duck breast, red currant sauce, potato donut, beetroot purée, marinated chanterelle

PIKE PERCH (L, G)..... 33
 Grilled pike perch, country potato-root vegetable salad, Koskenkorva beurre blanc

CHAR (L, G) *contains nuts* 36
 Roasted char, Jerusalem artichoke purée, roasted seasonal vegetables, anise-flavored Sandefjord sauce

RISOTTO (L, G)* 26
 Chanterelle risotto, Halla cheese, cashew cream *contains nuts*

MARSKI'S BURGER (L) 28
 Potato brioche, dry-aged burger patty, Koskenlaskija cheddar, roasted aioli, frisée lettuce, cloudberry bacon jam, charred onion, Myrntinen's pickles

VEGAN "FETA" BURGER (V) 24
 Potato brioche, "feta" cheese, vegan aioli, frisée lettuce, charred onions, Myrntinen's pickles

MARSKI'S PAN (L, G) 28
 Fried rosemary potato, charred yellow onion, Petite tender, pickled cucumber, raw egg yolk in its own shell, green pepper sauce (served separately)

SHARED FOR TWO 52
SHARED FOR FOUR 98

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DESSERTS

MARSKI'S MOCHA CHOCOLATE BROWNIE (L, G) 14
 Chocolate brownie, white chocolate ganache, espresso martini ice cream *contains alcohol*

APPLE STRUDEL (LL) 14
 Apple strudel, orange chocolate ice cream

CARDAMOM CRÈME BRÛLÉE (L, G) 12
 Cardamom crème brûlée, elderflower rhubarb

CHEESE (L, G)..... 14
 Selection of cheeses, sea buckthorn jam

LEMON PANNA COTTA (G, V) 14
 Lemon panna cotta and strawberry gelee

ICE CREAM 6
 Scoop of handmade ice cream or sorbet

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