

CHRISTMAS LUNCH

56 € / person, children under 3 years free of charge, 3–12 years 28 €

Glogg options

Fruity Blossa, JD Apple Blossa, alcohol free glogg,
Spumante Blossa, alcohol free sparkling glogg

Appetizers

Green salad with lemon and passion fruit vinaigrette V, DF, G
Roasted traditional Finnish rosolli root vegetables (beets, carrots and potatoes),
Goat cheese and pumpkin seeds L, G
Lemon-marinated potatoes and capers DF, G, V, Waldorf salad, roasted walnuts DF, G, V
Pickled fennel and cucumber DF, G, V, Traditional Finnish mushroom salad L, G
Selection of Atlantic and Baltic herring L, G, Roe mousse and red onion L, G
Traditional Finnish gravlax with mustard and dill sauce DF, G
Skagen mousse and Scandinavian rye and malt bread L, G
Warm-smoked whitefish and Scandinavian rye and malt bread L, G
Pike-perch poached in wine broth, served with dill and butter sauce L, G
Selection of Christmas bread, butter and spread

Recommended drinks:

Sparkling Wine: Murviedro Luna Cava Brut, Red Wine: Leo Martin Seleccion Mencia
White Wine: Leitz 4 Friends Riesling Dry, Beer: La Trappe Blond

Main courses

Christmas ham, peas, prunes and creamy ham gravy L, G
Christmas sausages, stewed red cabbage and house cognac mustard L, G
Pike-perch poached in wine broth, served with dill and butter sauce L, G
Lentil patties, roasted beetroot and kale with saffron aioli DF, G, V
Potato, carrot and rutabaga casseroles L, G, Potatoes seasoned with parsley L, G

Recommended wine:

Domäne Wachau Grüner Veltliner Federspiel Terrassen

Desserts

Chocolate mousse cake and raspberries L, G
Glogg panna cotta L, G, Gingerbread and mascarpone mousse with lingonberries L
Fruits DF, G, V, Marmalades DF, G
Chocolate confections L, G
Dark organic Fair Trade coffee and a selection of teas

Recommended wine: Ramos Pinto 10 Years Old Tawny

L = Lactose free | G = Gluten free | DF = Dairy free | V = Vegan
Our food may contain allergens. Please ask the waiters for more information.