

CHRISTMAS LUNCH

Glugg options

HankiBlossa 7,90 € | Blossa & Akvavit 8,50 € | Blossa Ginger 8,50 € | Alcohol-free Blossa 4,90 €

Appetizers

Green salad and raspberry vinaigrette V, M, G
Finnish rosolli salad M, G, V with beetroot cream L, G
Traditional mushroom salad L, G
Carrot hummus and chili-roasted chickpeas V, M, G
Herring and Baltic herring selection L, G
Rainbow trout roe, Russian-style sour cream and red onion L, G
Warm-smoked salmon rillettes and traditional Finnish archipelago bread L
Cognac cured salmon L, G
Shrimp and melon salad M, G
Mozzarella, basil and cherry tomatoes G
Lightly smoked turkey breast and Waldorf salad L, G
Country pâté and cranberry compote L, G

Recommended wines: red wine Couvent des Jacobins Pinot Noir, white wine Louis Jadot Chablis

Main dishes

Christmas ham, peas, prunes and creamy gravy L, G
Pike perch braised in wine broth with dill and butter sauce L, G
Christmas sausages and the house's own Christmas mustard L, G
Beetroot-falafel patties and braised red cabbage V, G
Potato, carrot and rutabaga casseroles L, G
Potatoes with parsley L, G

Recommended wine: Zenato Ripassa

Desserts

Chocolate cake L, G
Mulled wine panna cotta L, G
Passionfruit quark L, G
Marinated fruits M, G
Marmalades M, G
Chocolate confections
Fair Trade dark organic coffee and tea selection

Recommended wines: Cossetti Moscato d'Asti La Vita, Graham's 10 Years Old Tawny Port

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