

# CHRISTMAS LUNCH

48 € / person, children under 6 years free of charge, 6–12 years 15 €

Recommended glogg as aperitif  
Blueberry Blossa, Jack Daniels Apple Blossa,  
Alcohol-free Blossa, Spumante Blossa

## Appetizers

Green salad with lemon and passion fruit vinaigrette DF, G, V  
Root vegetables roasted with glogg, AURA® blue cheese mousse L, G  
Pumpkin and quinoa salad DF, G, V  
Traditional Finnish mushroom salad L, G  
Garlic pickles with honey and Russian-style sour cream L, G  
Selection of Atlantic and Baltic herring L, G  
Rainbow trout roe, Cavi-Art vegan seaweed caviar (V),  
Russian-style sour cream and red onion L, G  
Warm-smoked rainbow trout and chive sauce DF, G  
Shrimp Skagen L, G  
Rustic pâté and red onion compote L, G  
Selection of Christmas bread, butter and spread

Recommended sparkling wine: Zensa Organico Brut

## Main courses

Christmas ham, peas, prunes and creamy ham gravy L, G  
Christmas sausages, caramelized onions and house cognac mustard L, G  
Oven-roasted celeriac with béarnaise sauce and bean salad L, G  
Potato, carrot and rutabaga casseroles L, G  
Potatoes seasoned with parsley L, G

Recommended wines:

Red wine: CVNE Crianza

White wine: Domäne Wachau Gruner Veltliner Federspiel Terrassen

## Desserts

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

Dessert wine: Dr. Pauly-Bergweiler Noble Haus Beerenauslese

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