

# CHRISTMAS LUNCH

58 € / person, children under 3 years free of charge, 3–12 years 29 €

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  
Roasted traditional Finnish rosolli root vegetables, goat cheese and pumpkin seeds L, G  
Potato salad seasoned with strong Dijon mustard DF, G, V  
Waldorf salad, roasted walnuts DF, G, V  
Garlic pickles with honey and Russian-style sour cream L, G  
Traditional Finnish mushroom salad 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  
Traditional Finnish gravlax with mustard and dill sauce M, G  
Shrimp Skagen L, G, Vendace paté with saffron sauce L  
Turkey breast with Cumberland sauce M, G, Roast beef and horseradish cream L, G  
Selection of Christmas bread, butter and spread

Recommended sparkling wine: Zensa Organico Brut

## Main courses

Christmas ham with peas, prunes and creamy ham gravy L, G  
Christmas sausages, stewed red cabbage and house cognac mustard L, G  
Roasted Arctic char and funnel chanterelle sauce 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

Selection of cheeses with house compote and crackers  
Glogg panna cotta L, G  
Gingerbread and mascarpone mousse with lingonberries L  
Fruit DF, G, V, Marmalades DF, G, Chocolate confections L, 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.