

# MENU

Please choose one menu for the whole party.

## BASIC

*Sesongin kasvikset kolmella tavalla*

*Seasonal vegetables in three ways  
(M,G)*

### ..... WHAT TO DRINK .....

*Parlez Vous Sauvignon Blanc*

..... ☞ .....

*Paahdettua kanaa, kurpitsa-  
terriiniä ja pähkinävinegretteä*

*Roasted chicken with pumpkin  
terrine and nut vinaigrette  
(M,G)*

### ..... WHAT TO DRINK .....

*Parlez Vous Malbec*

..... ☞ .....

*Suklaakakkua, vadelmamarenkia  
ja lakritsimoussea*

*Chocolate cake with raspberry  
meringue and licorice mousse  
(L,G)*

### ..... WHAT TO DRINK .....

*Dow's Nirvana Port*

..... ☞ .....

### ..... WINE BY THE BOTTLE .....

*Parlez Vous*

*Sauvignon Blanc.....45€*

*Parlez Vous Malbec.....45€*

*Dow's Nirvana Por.....54€*

**FOOD PACKAGE .....43€**

**DRINK PACKAGE .....28€**

**COFFEE OR TEA.....3,90€**

## SOME EXTRA

*Glaseerattua palsternakkaa,  
karamellisoitua kermaa ja  
rapeaa porsasta*

*Glazed parsnip, crispy pork and  
caramelized cream  
(L,G)*

### ..... WHAT TO DRINK .....

*Solar 6 Syrah (ECO)*

..... ☞ .....

*Paahdettua nieriää, sienä,  
maalaisperunapaistos ja  
mätikastiketta*

*Roasted arctic char with potato,  
mushrooms and roe sauce  
(L,G)*

### ..... WHAT TO DRINK .....

*Stift Klosterneuburg  
Grüner Veltliner*

..... ☞ .....

*Kuivakakkua, sitruunaa ja  
fenkolijäätelöä*

*Brown butter cake, lemon curd  
and fennel ice-cream  
(L)*

### ..... WHAT TO DRINK .....

*Anselmann Huxelrebe  
Beerenausele*

..... ☞ .....

### ..... WINE BY THE BOTTLE .....

*Solar 6 Syrah (ECO)....60€*

*Stift Klosterneuburg*

*Grüner Veltliner....50€*

*Anselmann Huxelrebe*

*Beerenausele....60€*

**FOOD PACKAGE .....48€**

**DRINK PACKAGE .....30€**

## LET'S GO CRAZY

*Jääkellarin lohta, pikkelöityä  
sinapinsiementä, piparjuurta ja  
saaristolaisleipämurua*

*Marinated salmon with dark bread  
crumble, pickled mustard seeds  
and horseradish  
(L,G)*

### ..... WHAT TO DRINK .....

*Anselmann Riesling*

..... ☞ .....

*Naudan ulkofileetä, paahdettua  
ja rapeaa maa-artisokkaa sekä  
savuselleripyreetä*

*Beef sirloin steak with roasted and  
crispy Jerusalem artichoke and  
smoked celeriac purée  
(L,G)*

### ..... WHAT TO DRINK .....

*Three Finger Jack Cabernet  
Sauvignon (ECO)*

..... ☞ .....

*Suolakinuskipannacotta,  
pikkelöityä mustikkaa ja  
valkosuklaata*

*Salty caramel pannacotta with  
pickled blueberry and  
white chocolate  
(VL,G)*

### ..... WHAT TO DRINK .....

*Moncucco Moscato d'Asti*

..... ☞ .....

### ..... WINE BY THE BOTTLE .....

*Anselmann Riesling.....55€*

*Three Finger Jack Cabernet*

*Sauvignon (ECO)....74€*

*Moncucco Moscato d'Asti....56€*

**FOOD PACKAGE .....55€**

**DRINK PACKAGE .....36€**

Please let us know if there are  
any allergies in your party.



KITCHEN & TABLE

BY MARCUS SAMUELSSON

