

CHRISTMAS MENU

Another Christmas table: 52€/hlö

To start with:

Roasted pumpkin with goat cheese and apricot jam L/G
Vegan Waldorff G/VE (cont. nuts)
Christmas caesar with blue cheese and gingerbread crumble L
Cucumber, avocado, tomato and jalapeno G/VE
Green salad with herbs and raspberry vinaigrette G/VE

Butcher street:

Smoked neck of pork with dijon mayonnaise M/G
BBQ turkey with pickled red onion L/G
Roasted sirloin of venison with rosemary and lingonberry M/G

From the dock:

Salt cured whitefish with roasted potato and pickled mustard seeds L/G
Brandy cured salmon with mustard dressing M/G
Crayfish and cod with sesame and wakame M/G
Charcoal grilled baltic herring with dill L
Herring M/G
Sour cream with lemon L/G

Main street:

Long cooked brisket with cafe de Paris sauce L/G
Salmon with orange beurre blanc L/G
Sweet potato puré with cinnamon L/G
Caramelised celery with bbq oats VE
Dill potato L/G

Short cut:

Assortment of cheese VL
Nuts with chestnut syrup M/G
Plum compote M/G

Behind the corner:

Red wine pears with mascarpone and vanilla VL/G
Chocolate christmas pastry with mulled wine sauce L
Lemon meringue L/G
Ginger bread pannacotta with cherry jam L/G
Petit fours VL
Marmelade G/VE
Chocolate sweets VL/G



BY NORDIC CHOICE