

# CHRISTMAS BUFFET 24.-25.12

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## Starters:

Grandmoms Holiday Caesar L

Chefs rosolli G,VE

Green herb salad and raspberry vinaigrette V,G

Cured Finnish white fish, roasted potatoe and pickled mustard seeds L,G

Ice cellar salmon and cranberries M,G

Smoked vendace and Dijon mustard sauce M,G

Sour cream herring L,G

Rainbow trout roe mousse L,G

Lemon flavoured sour cream L,G

Smoked kassler and Dijon mayonnaise M,G

Turkey breast and pickled red onion L,G

Deer roast beef, rosemary and lingonberry M,G



BY NORDIC CHOICE



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## Mains:

Long cooked beef brisket and glögi flavoured sauce M,G

Salmon with orange flavoured butter sauce L,G

Celery and apple puree L,G

Honey glazed root vegetables V,G

Dill potatoes L,G

## Desserts:

Plums with vanilla-mascarpone cream a la Miia  
L,G

Chocolate and orange Christmas log L,G

Appelsiini creme brulee L,G

Fruity dry cake L

Cheese selection with grape jam L,G

Chocolates and marmalade G

**52€**

## Recommendation wines:

Winter cocktail 13€/kpl

Charles Heidsieck Reservé Champagne Brut 15€/96€

Torres Mas Rabell Blanco & Tinto 51€/plo

Kracher Beerenauslese Cuvée 12€ / 8cl

We reserve the right to change prices and to use any replacement products according to availability



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