

est 1969

Easter Dinner Friday 15.04.2022 39,50 €

Starter Buffet

Marinated vendace from Lake Saimaa M, G
Green salad, and buckthorn vinaigrette Ve, G
Tomatoes Ve, G
Pickled cucumber Ve, G
Asparagus salad Ve, G, and herb cream cheese L, G
Potato salad, and mustard mayonnaise Ve, G
Roasted marinated vegetables Ve, G
Finnish squeaky cheese and apple salad L, G
Roasted seeds and nuts Ve, G
Garlic bread sticks L

Sourdough bread L, and organic rye bread L
Whipped butter L, G
Margarine Ve, G

Main course served to table

Tender lamb shank stewed overnight L
Dark beer sauce, parsnip puree,
Brussels sprouts cooked in cream, and pickled garlic
Or
Herb-marinated tofu-veggie skewers Ve, G
Chanterelle risotto, leaf parsley pesto, and beetroot

Dessert Buffet

Vanilla pudding, marinated berries, and coconut caramel sauce L, G
Fruit Ve, G, Marmalades Ve, G, chocolate

Ve=Vegan M=Milk-free L=Lactose-free G=Gluten-free



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Easter Dinner Saturday 16.04.2022 39,50 €

Starter Buffet

Marinated vendace from Lake Saimaa M, G
Green salad, and leaf parsley pesto, Ve, G
Tomatoes Ve, G
Cucumber Ve, G
Asparagus salad Ve, G, and herb cream cheese L, G
Smoked salmon and potato salad, dill mayonnaise Ve, G
Pickled vegetables Ve, G
Finnish squeaky cheese and apple salad L, G
Roasted seeds and nuts Ve, G
Garlic bread sticks L

Sourdough bread L, and organic rye bread L
Whipped butter L, G
Margarine Ve, G

Main course served to table

Herb-marinated chicken breast G, LL
Red wine and raspberry sauce, goat cheese potatoes, grilled broccolini, glazed nectarine

Or

Herb-marinated tofu-veggie skewers Ve, G
Chanterelle risotto, leaf parsley pesto, and beetroot

Dessert Buffet

Buckthorn cheesecake L, G
Fruit Ve, G, Marmalades Ve, G, chocolate

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