

GROUP MENUS 2020 (min. 10 person)

Menu I

Caesar salad (G*)

Crispy Romaine salad, Caesar dressing, croutons and Parmesan cheese

Smoked rainbow trout (L,G)

Warm smoked rainbow trout, honey-root vegetables, mashed herb-potatoes and chanterelle sauce

Blueberry pannacotta (L,G)

Creamy vanilla-pannacotta, blueberry dressing and berry compote

31,50

Menu II

Mushroom risotto (L,G)

Rich chantarelle-truffle risotto, artichoke hearts and candied cranberries

Overcooked pork neck (L,G)

Long stewed pork neck, honey root vegetables, herb seasoned potato wedges and dark gravy

Chocolate cake á la ship (L,G)

Delicious chocolate cake with raspberries, traditional ice-cream, strawberry dressing and berry compote

36,50

Menu III

Prawn pan (L,G*)

Prawn tails grilled in herb-chili butter and bread á la ship

Grilled pike-perch(L,G)

Archipelago's pike-perch grilled in butter, honey-root vegetables, fennel-leek-potatoes and dill-butter sauce

Warm Lapland's cheese (LL,G)

Lapland's cheese stewed in caramel cream, served in hot pan and

Cloudberry sorbet

43,50

Menu IV

Reindeer carpaccio (L,G)

Sherry-herb marinated reindeer, beetroot chips and syrup from fir sprout

Beef Cafe de Paris (L,G)

Grilled fillet of beef, herb-potato wedges, honey-root vegetables and spicy

Cafe de Paris –sauce

Mint-chocolate parfait (L,G)

Creamy sorbet with mint. Served with strawberry dressing and berry compote

49,50