

Group Menu 2021 Syksy/Talvi (min. 6hlö)

Menu I

Duck, mushroom risotto and rosemary sauce (L,G)

Smoked salmon á la Svarte, parsnip purée and sour cream (L,G)

Creme Brulee ja rhubarb sorbet (L,G)

36,50€

Menu II

Chanterelle soup and Bacon (L,G)

Seasons fish, smoked fennel sauce, potato cake and root vegetables (L,G)

Sea buckthorn gelee and roasted white chocolate (L*,G)

39,50€

Menu III

Reindeer carpaccio and horseradish cream (L,G)

Pepper steak á la Svarthe (L,G)

American cheese cake and citrus-apple jam (L)

45,50€

Menu IV

Salad, raspberry dressing, pickled root vegetables, pomegranate seed and garlic bread (L,G*)

Chanterelle risotto, grilled halloum cheese and cashew nuts (L,G)

Apple oat cobbler and vanilla ice-creme (L*)

31,50€