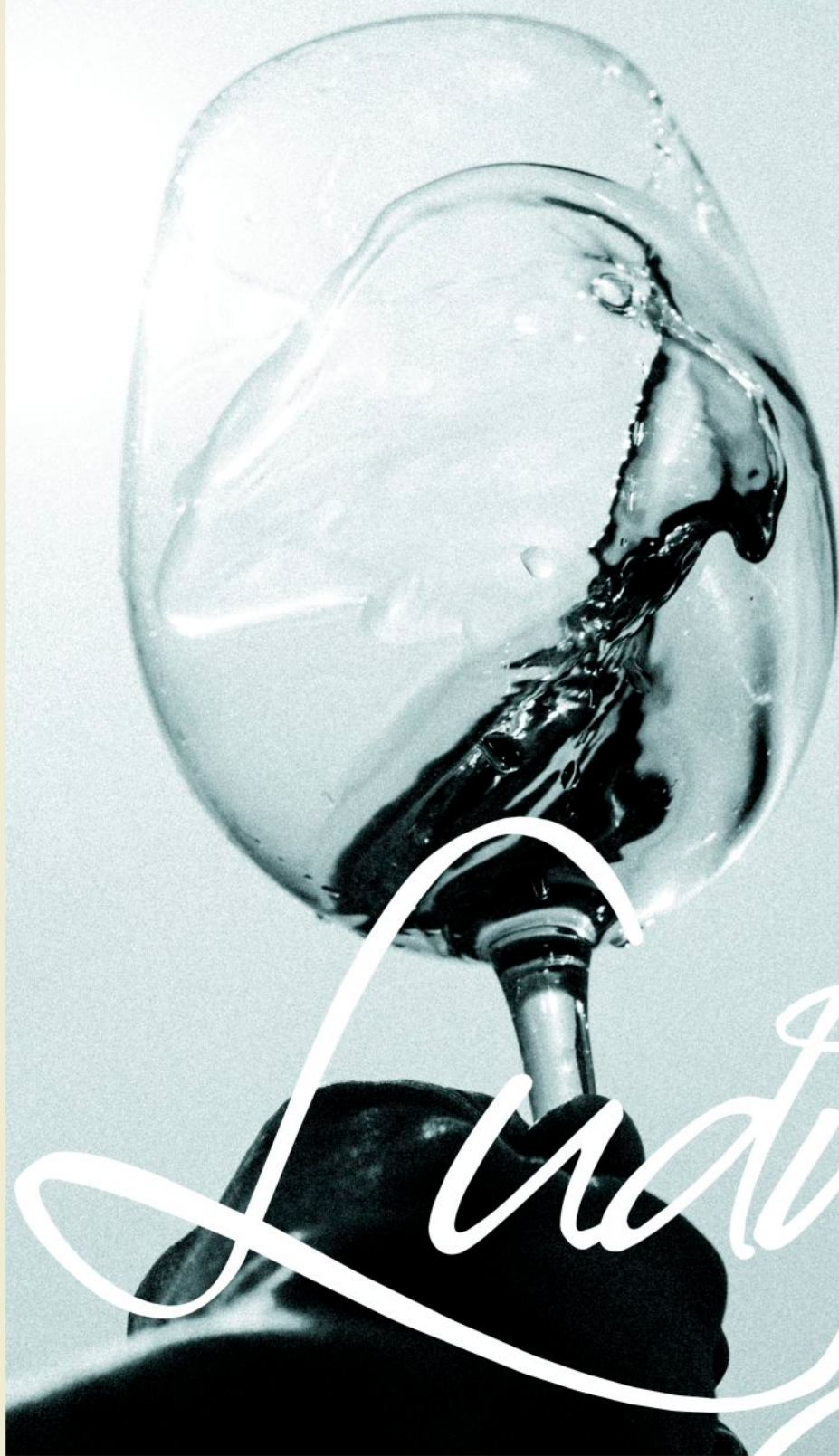


ENG



MENU

For vegan options and special diets, please ask your waiter
(G) Gluten-free, (L) Lactose-free

STARTERS

Artichoke soup (L)

Airy artichoke soup, spinach salsa, ramson oil and bread

12,00€

Reindeer carpaccio (G,L) (FIN)

Reindeer carpaccio, cloudberry creme, crispy almond potatoes, fried funnel chanterelle, marinated cloudberryes

14,00€

Perch & whitefish (L)

Smoked perch mousse and blueberry cured whitefish, dill mayonnaise, baby leaf salad marinated in shallot oil, roasted levain croutons and lemon

14,00€

Bread basket (L)

Bread and house butter

3,50€ / person

MAIN COURSES

Portobello (G,L)

Portobello filled with cherry tomatoes and bell pepper, roasted beets and horseradish, grilled broccoli and an onion compote, basil potatoes

23,00€

Risotto (G)

Beet risotto, roasted beets, brie cheese foam and roasted pumpkin seeds

23,00€

Prawn pasta (L)

Tagliatelle pasta, creamy dill sauce, prawns fried in lemon butter, parmesan cheese and grilled lime

24,00€

Salmon (G,L)

Roasted salmon, fennel veloute-sauce, dill oil, duchesse potatoes and vegetables fried in lemon butter

28,00€

Beef brisket (FIN)

Grilled boneless beef brisket, cowboy butter sauce, fried onions and bell pepper, potato wedges with parsley

28,00€

Gorgonzola beef (G) (AUS)

Black Angus sirloin (180g), Café de Paris sauce, gorgonzola gratination, seasonal root vegetables and house cream potatoes

32,00€

Reindeer (G,L) (FIN)

Reindeer sirloin, funnel chanterelles fried in browned garlic butter, farmhouse potatoes with thyme, honey-cranberry sauce, grilled parsnip and broccoli, marinated cloudberries

49,00€

HOUSE CLASSICS

Oscar's sandwich (VL) (FIN)

Oscar's sandwich, beef sirloin on toasted bread, asparagus,
prawns, green salad and choron sauce

23,00€

Black Angus (G,L) (AUS)

Black Angus tenderloin, pepper sauce, seasonal vegetables
and potato wedges

45,00€

DESSERTS

Chili-chocolate cake (L)

Chili-chocolate cake with salted caramel and house vanilla ice cream

12,00€

Burnt Basque Cheesecake (G,L)

Burnt Basque Cheesecake, raspberry melba and dried raspberries

12,00€

Ice cream (G,L)

House ice cream portion

8,00€