

## Pre order menus for groups



The menus are prepared for groups with the minimum size of 10 guests. We hope for the whole group to order the same menu.

The order has to be done five (5) days prior to the event. We will bill according to the amount of guest that has been informed to us 48 hours prior to the event.

Please let us know of any special dietary requirements or food allergies pre hand.

### Menu 1

51 €

#### Roasted celeriac

Apple muesli and apple vinaigrette

#### Pike perch

Red cabbage and whey sauce

#### Cloudberry mousse

Spruce buds and cloudberry ice cream

### Wines

2013 Riesling Kabinett, Weingut Vollenweider, Mosel, Germany 53,- / bttl

2015 Pinot Blanc, Gustave Lorentz, Alsace, France 49,- / bttl

2015 Coteaux du Layon Rochefort, Château Pierre-Bise, Loire, France 8,80 / 8cl

### Menu 2

52 €

#### Wild mushrooms with Finnish flat bread

Sour cream and pickled mushrooms

#### Finn Angus

Roasted pumpkin and horse radish sauce

#### Artichoke ice cream

Milk chocolate cake and vinegar meringue

### Wines

2014 Spätburgunder Trocken, Borell-Diehl, Pfalz, Germany 49,- / bttl

2008 Bricco Colma, Prunotto, Monferrato, Italy 65,- / bttl

2010 Riesling Vin de Glacier, Pacific Rim, Columbia Valley, USA 13,60 / 8cl

### Menu surprise

Let our kitchen lead you through an unforgettable surprise menu.

Just choose the length of our menu.

3 courses 49 € 4 courses 57 € 5 courses 62 € 6 courses 67 €

All of our dishes are made from start to finish in our own kitchen using local ingredients.

