



Christmas lunch

Buffet is served 11th Dec -13th Dec and 16th Dec – 20th Dec
(except 19th Dec) from 11 AM – 15 PM, 25 EUR/person



MENU

Seasonal starter buffet includes freshwater fishes, Christmas ham, fresh salads, bread with seeds, Karelian pies and egg-butter.

Main course and dessert vary daily.

Wed 11th Dec

Salmon with sour cream, dill-butter potatoes, steamed vegetables and rutabaga- and carrot casserole. Rum- raisin foam as dessert

Thu 12th Dec

Herb-marinated chicken breast, dark honey sauce, fried plums and apple. Sweet potato- and carrot casserole. Seasonal pannacotta with apple as dessert

Fri 13th Dec

Oven roast, butter potato, lingonberry, pickled cucumber and rutabaga- and carrot casserole. Plum quark as dessert

Mon 16th Dec

Roasted pork, black chanterelle sauce, herb -potatoes and rutabaga- and carrot casserole. Lingonberry foam as dessert.

Tue 17th Dec

Turkey breast, apple sauce, herbal rice, roaster vegetables and Sweet potato- and carrot casserole. Fruit kissel as dessert.

Wed 18th Dec

Fried salmon, dill sauce, butter potato and rutabaga- and carrot casserole. Vanilla pannacotta with ginger bread.

Thu 19th Dec

No lunch, private event

Fri 20th Dec

Roasted beef, chanterelle sauce, herbal potato and rutabaga- and carrot casserole. Cranberry kissel with cinnamon foam as dessert.