

## MENU

# *Hospitz*

Smoked salted butter potatoes (L, G)

Blueberry graved Whitefish and Rosemary cream (L, G)

Onion-dill marinated smoked bass (M, G)

Smoked salmon and lemon gel (M, G)

White mushroom jelly and pickled chanterelles (L, G)

Roasted turkey breast and rhubarb onion jam (M, G)

Country pate and cranberry apple jam

Fresh green asparagus salad, pickled vegetables,  
roasted seeds and carrot-thyme dressing (M, G)

Smoked salmon potato salad and tomato sauce (M, G)

Roasted carrots, parsnips and cauliflower and onion dressing (M, G)

Carrot bread and whipped butter



Thyme-rosemary malt pork (M, G)

Dark honey sauce (M, G)

Potato parsnip puree (L, G)

Caramelised turnip (M, G)



Lingonberry panna cotta, juiced berries and roasted oats (L)

*59 eur / person*

*20 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*

## MENU

# *Wivi Lönn*

Butter potatoes and dill (L, G)

Norway spruce graved rainbow trout (M, G)

Smoked whitefish and apple (M, G)

Cheese pâté, dill mayonnaise and pickled mustard seed (L)

Cauliflower jelly, roasted chickpeas and almonds (L, G)

Smoked ox with red onion and thyme (M, G)

Fresh green asparagus salad, tomato, cucumber,  
roasted seeds and honey-mustard dressing (M, G)

Apple walnut-spelled pearl salad and goat cheese (L)

Roasted chicken, nettle pesto potatoes and crispy vegetables (L, G)

Carrot bread and butter



Roasted salmon (M, G)

Dill white wine sauce (L, G)

Zucchini, parsnips, onions and carrots (L, G)

Smoked salt flavoured potato puree (L, G)



Rose water flavoured milk pudding, raspberry and pistachio (L, G)

*50 eur / person*

*20 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*

HOSPITZ's

## *Festive menu*

Smoked salt flavoured potatoes (L, G)

Bark of gravad whitefish (M, G)

Smoked salmon with lemon foam (L, G)

Smoked ox with red onion and thyme (M, G)

Carrot-black root terrine and pickled cucumber (L)

Fresh green asparagus salad with pickled vegetables,  
roasted seeds and honey-mustard dressing (L, G)

Roasted turnip, emmer wheat, chard and beetroot hummus (L)

Smoked cheese country salad and dill soap cream

Carrot bread and butter



Pork fillet with thyme (M, G)

Roasted cauliflower with chanterelles and onions

Dark Rosemary apple sauce



Cream filling cake (berry, strawberry or raspberry) (L)

*42 eur / person*

*20 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*

HOSPITZ's

## *Traditional menu*

Dill graved salmon and lemon cream (L, G)

Cropped egg, malt herring and rye (L)

Smoked ox with red onion and thyme (M, G)

Mushroom salad (L, G)

Fresh green asparagus salad, pickled vegetables, honey-mustard dressing (M, G)

Honey-roasted carrots, turnips, parsnips  
and onions and carrot thyme vinegrette (M, G)

Carrot bread, Karelian pies  
butter and egg butter



House oven roasts (M, G)

Butter potatoes with smoked salt (L, G)

Lingonberry jam (M, G)

Pickles (M, G)



Cream filling cake (berry, strawberry or raspberry) (L)

*35 eur / person*

*20 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*

HOSPITZ's

## *Salad menu*

Fresh green asparagus salad, pickled vegetables,  
roasted seeds and honey-mustard dressing (M, G)

Smoked cheese-country salad and dill cream (L, G)

Herb-flavoured chicken, spelt beads and roasted vegetables (M)

Cauliflower pannacotta, roasted chickpeas and almonds (L, G)

Shrimp and cheese pasta salad (L)

Roasted broccoli, kale and goat's cheese  
and caramelised nuts (L, G)

Carrot bread and seed bread  
Whipped butter



Lemon posset and mango (L, G)

*33 eur / person*

*20 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*

HOSPITZ's  
*Soup menu*

Mixed green salad

Chef's Salmon Soup

Bread & Butter

Sweet pastry cake

or

Fresh waffles with sweet toppings

Coffee & Tea



*24 eur / person*

*10 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*

HOSPITZ's

## *Chef's Christmas Buffet*

Butter potatoes

Cropped egg, malt whisky herring and day slope rye chips

Blueberry seared white fish and spruce cherry jam

Dill-onion marinated smoked vendace

Smoked salmon and lingonberry cream

Cold smoked pike and lemon gel

Christmas ham coated in rye and house whiskey mustard

Peas and rum - marinated plums

Smoked turkey fillet with cranberry sauce

House mushroom salad

Roasted rosolli and blue cheese cream

Brandy-nut cheese, rosemary figs and apple, fresh salad with roasted honey nuts and light balsamic syrup

Carrot and rutabagas

Herb-roasted pork fillet, dark wine sauce and potatoes roasted in peanut butter

Rye Karelian pies and egg butter

rye bread and foamed butter

Christmas buttermilk panna cotta, cookie and apple

Coffee and tea



*52 eur / person*

*20 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*

HOSPITZ's

# *Journeyman's Christmas Party Buffet*

Butter potatoes

Sour cream

Smoked dill and onion vendace

Dill-graved salmon and pickled spruce prawns

Smoked whitefish and apple-rosemary jam

Christmas ham coated in rye and house whiskey mustard

Peas and rum - marinated plums

House mushroom salad

Rosolli and thyme cream

Blue cheese, rosemary figs and apple, fresh salad with toasted honey nuts and light

balsamic syrup

Christmas waldorff salad

Carrot and rutabagas

Oven roast, lingonberry and pickled cucumber

Rye Karelian pies and egg butter

rye bread and whipped butter

Rum and raisin mousse, gingerbread and apple



*45 eur / person*

*20 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*



HOSPITZ's

## *Waffle Brunch Menu*

Fresh green salad, cucumber, little tomatoes and caramelised nuts

Bacon and potato salad

Roasted pumpkin and goat cheese mousse

Roasted vegetables, tomato pasta and herbs

Talon foccrazia

Tomato herb cream cheese

Orange Juice & Apple Juice

Coffee & Tea

Crunchy self-baked waffles

### **SAVOURY FILLINGS**

Smoked salmon, foamed sour  
cream and pickled cucumber

Shrimp-skagen

Cold smoked rainbow trout

Pickled dill cucumbers

Alder-smoked ham

Chimichurri garlic mayonnaise

Herb marinated mozzarella

Avocado

Pickled red onion

Peltola blue cheese

Fig jam

Arugula

Crispy pork ribs

Roasted broccoli

Rhubarb and bacon jam

### **SWEET FILLINGS**

Pistachio ice cream

White chocolate mousse

Hazelnut spread

jam berries

Orange marmalade

House strawberry jam

Maple syrup

Salted caramel

Coffee / tea

*28 eur / person*

*20 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*

HOSPITZ's

## *Chef's Cocktail menu*

Rainbow trout pastrami, Päivärinne rye chips and horseradish foam

Cold smoke salmon cup

Toast Skagen with archipelago bread and pickled cucumber

Potato squash, smoked whitefish and apple

Alder-smoked ham omelette roll with pickled mustard seed

Mushroom pie and goat cheese mousse

Parmesan scones

Tomato muffins

Almond pastry and raspberry gel

Berry pie

Chocolate brownie

Coffee / tea



*48 eur / person*

*20 persons minimum*

*children under 12 years are counted separately -*

*1 eur/year (8 years = 8 eur)*

HOSPITZ's

## *Afternoon tea*

Parmesan scone's with alder-smoked ham and pickled mustard seeds

Butter croissant and Peltola's blue cheese with fig jam

Shrimp bread and pickled cucumber

Cold-smoked salmon and cream cheese cup

Macaroons

Cheesecake and rhubarb jam

Truffle pastry

Almond pastry and raspberry gel

Strawberries and raspberries



### **TEA ASSORTMENT**

Nippon Green

A tiger's nap

The Emperor's Bride

Loyal friend

Rainy Day Joy

*Eur 28 / person*

*+ glass of prosecco-35€ /person*

*children under 12 years, 1 eur / year*