



SPRING MENU

WHITE FISH, TOMATO & ALMOND

Sugar salted white fish and Marcona-almond

or

MUSHROOM SOUP & SPRUCE SPROUT

Silky soup from false morels, morels and champignon

ASPARAGUS RISOTTO

Vialone Nano risotto rice and 24 months aged parmesan

or

ROASTED ARCTIC CHAR & BEURRE BLANC

Finnish Arctic char, French butter and white wine sauce, roe, spring potatoes and peas

or

CHAR GRILLED PORK & SAUCE ROMESCO

Finnish juicy pork, romesco sauce from roasted bell peppers and spring cabbage

ASSORTMENT OF CHEESES

Three cheeses

CRÈME BRÛLÉE

Classic French crème brûlée

or

RHUBARB PAVLOVA

Pavlova á la Carelia, braised rhubarb and meringue

3 courses 52€

(starter, main course & dessert)

4 courses 58€

(with cheese)

5 courses 62€

(with both starters & cheese)