



HARVEST MENU

This year we decided to do something new and joined our forces with Green City Farm in Malmi. Most of the vegetables and herbs you find on our menu comes now from our own field. These unique produces grow open land and are taken care of the field's own gardeners. We also use honey from the apiary next to the field.

HARVEST SALADS & ROQUEFORT-VINAIGRETTE

Selected salads, chicory and herbs from our own field,
Roquefort cheese and caramelized walnut

CYLINDRA-BEETROOT & HOLLANDAISE

Cylindra beetroot grilled in low temperature with alder smoke,
anis aromatic herbs and Carelias hollandaise sauce

WILD VENISON & TRUFFLE

Char grilled roast of venison and smoked venison tongue from Viltgården
with mushrooms and cabbage

PUMPKIN CAKE & GOAT CHEESE

Cake made from seasons pumpkins, sugar pickled pumpkin,
French goat cheese and caramel

YOGHURT SORBET & HONEYCOMB

Carelias yoghurt sorbet and herb aromatized honey

65€