



CHRISTMAS LUNCH

17.-18.12.2025

11:00-14:30

STARTERS

Lake fish mousse and crisp bread (L, G)
Salmon tartar, fennel and pickled chanterelles (M, G)
Roasted root vegetables, kale pesto and cashew (V, G)
Forest mushroom salad (V, G)
Apple and celery salad with arugula (V, G)
Beetroot and Finnish squeaky cheese with sea buckthorn vinaigrette (L, G)
Country salad (M, G)
Green salad and sherry vinaigrette (V, G)
Christmas loaf, malt bread and brown butter (L)

PLATED MAIN COURSE

Reindeer roast and shank, Jerusalem artichoke purée with smoked potato croquette and dark lingonberry sauce (L, G)

OR

Quinoa and cep wrapped in Savoy cabbage with Jerusalem artichoke purée, smoked potato croquette and honey glaze (L, G)

"CHRISTMAS MARKET" DESSERT BUFFET

"The Christmas market" includes a selection of Christmas treats such as Brie cheese, pastries, gingerbread cookies, biscuits, Christmas tarts, fresh and dried fruits, marmalades, marshmallows, and chocolate pralines.

49,00 € / PERSON

DRINKS

Christmas mulled wine 9,80 €
MiM Reserva Brut Cava, ESP 8,90€/12cl
Der Vogelsang Riesling Trocken, DEU 11,50€/12cl
Moko Sauvignon Blanc, NZL 14.20€/12cl
Cesari Jùsto Apassimento, ITA 11,20€/12cl
Ferraton Côtes du Rhône Villages, FRA 11,50€/12cl