



Culinary Team Finland

CHEF'S TABLE MENU

SPREADS + BREAD

Egg butter
Schmaltz of bear

FINGERFOOD

Macarone with apple and foie gras
Radish with cauliflower, apricot
Potato tube with vendace roe
Tartelette with halibut and chive
Potato croquette with bone marrow and dried reindeer
Glazed onion with pulled pork and mushroom filling

SHOW PLATE

Sugar salted pike perch, crisp bread with daikon,
dillmayo and malt bread
Smoked trout with beetroot,
cucumber & kohlrabi, horseradish
Lobster terrine, marinated pear, parsnip and millet
Salad with crispy parsnip, cucumber and watercress salsa,
soy vinaigrette

VEGAN

Pumpkin flan with fava bean falafel and vegetable broth

MAIN COURSE

Saddle of lamb with ramson,
caramelized shoulder of lamb and celeriac

DESSERT

Strawberry & rhubarb bavaroise, elderflower sorbet,
pistachio financier and rhubarb foam

PETIT FOUR

Arctic raspberry, meringue and honey
Sea buckthorn, cloudberry and liquorice
Lemon verbena, nuts and raspberry