

# À LA CARTE

SERVED IN THE RESTAURANT FROM 5 PM

## STARTERS

### DUMPLINGS 14.90 €

Dumplings filled with king oyster mushroom, cabbage, spring onion and ginger, served with deep-fried king oyster mushroom, roasted sesame seeds and Laoganma Chili Crisp (M, V)

### TOAST SKAGEN 15.90 €

Hand peeled prawns mixed with mayonnaise, dill, red onions and lemon on toast, topped with whitefish roe (L)

### COD CHEEK 15.90 €

Deep-fried cod cheek served with soured almond potato crème, smoked seaweed, dill mayonnaise and shredded and roasted black bread from Åland Islands (L)

### PELLE JANZON 17.90 €

Carpaccio of Finnish fillet of beef served with white fish roe, egg yolk crème, shredded horseradish, chopped red onion, chives and sour cream (G, L)

## DESSERTS

### RHUBARB 14.50 €

Rhubarb cooked with vanilla served with cardamom ice cream, roasted crumbly dough and rhubarb jelly (L)

### WHITE CHOCOLATE MOUSSE 14.50 €

White chocolate mousse flavoured with rose hip served with soft almond cake, rose hip flavoured dark chocolate truffle and rose hip caramels (G)

### CHOCOLATE CAKE 14.50 €

Dark chocolate fudge cake served with sour cream sorbet, pumpkin seed croquante and chocolate ganache (G, L)

### ICE CREAM OR SORBET 4.90 € / scoop

We make different sorts of home made ice cream and sorbets, ask your waiter for the flavours available tonight (G)

### CHOCOLATE PRALINES 3.50 € / piece

Delicious pralines with different flavours (G)

## MAIN COURSES

### AUBERGINE 25.50 €

Herb marinated grilled aubergine served with mint flavoured hummus, chimichurri, charred aubergine cream, early season vegetables, fried new potatoes and artichoke crisps (G, M, V)

### OCEAN PERCH 36.00 €

Butter fried ocean perch served with parsley cream, sizzled artichoke, deep-fried aubergine, chimichurri, confit new potatoes (G, L)

### PERCH 36.50 €

Butter fried perch from Åland Islands served with brown butter hollandaise sauce, stewed cabbage, dill chips and early season vegetables (G, L)

### CORN-FED CHICKEN 35.00 €

Grilled lemon and thyme marinated French corn-fed chicken with lemon velouté sauce, roasted white beans, brown sugar sizzled pointed cabbage and sweet potato gnocchi (L)

### FILLET OF BEEF 39.50 €

Surf and Turf with Finnish fillet of beef, garlic fried scampi, choron sauce, thyme gravy, early season vegetables and pan fried potatoes (G, L)

## CHEESE

### CHEESE FROM JÜRSS MEJERI 15.00 €

Organic white mold cheese Linnéa and blue cheese Sörmlands ädel served with fig marmalade, Breton crackers and roasted fruit and walnut bread

G = gluten free  
L = lactose free  
M = milk free  
V = vegetarian

