



Christmas lunch 2025

December 9.-12. and 16.-19.

49 €

Starters:

Manor-style marinated herring L,G
Malt whisky herring L
Pike-perch à la Glassmaster L,G
Peppered salmon pastrami with maître d'hôtel sauce L,G
Trout roe, red onion, sour cream and small blinis L
Shrimps Skagen L,G
Dill potatoes G,V
Roast beef, beetroot and horseradish sauce L,G
Reindeer liver mousse with rowanberry L,G
Christmas ham with mustard and ham sauce L,G
Green salad, sprouts and balsamic dressing G,V
Marinated cucumber G,V
Pickled vegetables G,V
Rosolli (traditional Finnish beetroot salad) with rosolli sauce L,G
Forest mushroom salad L,G
Marinated "Puikula" potatoes G,V
Celery-apple salad L,G

Hot Dishes:

Pike-perch à la Chef L,G
Quinoa-chanterelle terrine with carrot sauce G,V
Moose Wallenberg steaks, fried onion and game sauce L,G
Mashed "Puikula" potatoes L,G, Roasted vegetables L,G
Rutabaga casserole L,G, Carrot casserole L,G, Potato casserole L

Desserts:

Finnish cheeses, biscuits and nuts
Gingerbread-mascarpone cake with berries
Manor-style berry salad
Christmas tarts and gingerbread cookies
Macarons, Brunberg chocolates and marmalades

(L=lactose free, M= dairy free, G=gluten free, V=vegan)