



Set Menus for Groups **Cellar Restaurant and Private Saunas** **2026-2027**

1 same menu per group; special diets will be accommodated separately. Due to possible availability or delivery issues of ingredients, increases in producer prices and/or other cost levels, we reserve the right to make any price and product changes.

FROM LAND AND SEA BUFFET

54 €

Extra main course + 7 €

STARTERS

Bread cheese salad L, G
Cranberry vinaigrette M, G
Smoked salmon with roasted endive M, G
Roasted root vegetables and nuts M, G
Bread and churned butter L

MAIN COURSE

Choose one:

Chicken with dark pepper sauce, potato-vegetable gratin M, G
Grilled char with smoked Béarnaise sauce L, G, roasted potatoes and vegetables M, G
Tofu in "Marry Me" sauce with root vegetable hash G, V

DESSERT

Choose one:

Crème brûlée L, G
Lemon cake in a glass L, G

(L = lactose-free, M = dairy-free, G = gluten-free, V = vegan) * available as vegan



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CAESAR TABLE

32 €

Buffet – Create your own plate

Grilled chicken M, G
Shrimps M, G
Roasted seasonal root vegetables M, G
Croutons L
Parmesan L, G
Romaine salad M, G
Haikko Caesar dressing L, G

Manor Tasting Platter

280 € /10 people

Selection of cheeses, 3 varieties
Cold cuts
Marinated savory seasonal delicacies
Fruits
Crispy sweet and savory treats (also available gluten-free)

Moose Meatballs with creamy game sauce L, G 27 €

Mashed potatoes, lingonberries and pickled cucumber

Smoked Reindeer Casserole with thyme cream L, G 29 €

Green salad, bread and house spread

Beetroot–Goat Cheese Quiche L 26 €

Green salad

Assortment of snacks & dipsauces 15 €/ person

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