

SMALL PLATES

OYSTERS FINES DE CLAIRE
3pcs 12,-
6pcs 20,-

Freshly chucked oysters served with spicy fennel mignonette

NORDIC POKE 15,- L, G
Sea-buckthorn marinated salmon with rosemary cream & mango

VEGAN TUNA 14,- VE, G
Watermelon "tuna" with passion fruit gel and sesame cracker

TARTAR 15,- L, G
Beef tartar with Dijon-pear puree & pickled mushroom

FISH TACOS 15,- L
Tempura fried fish with red cabbage slaw
& Baja-sauce wrapped in a soft tortilla



SEAGRILL

FOOD BAR VIEWS

SEAFOOD SPECIAL

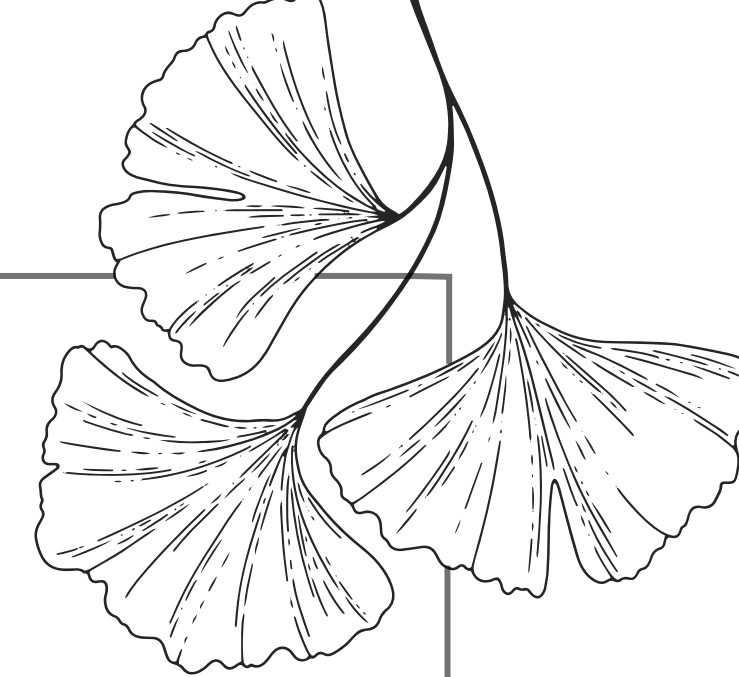
MUSSEL WEEK TREATS

CHOWDER A LA SEAGRILL 26,- L, G
Creamy seafood soup with mussels prawns and clams,
roasted potatoes served with grilled Lavain bread

MUSSELS & FRIES 28,- L, G
500g of fresh mussels in a creamy white wine broth with garlic and onion with fries and Old bay mayo

SPAGHETTI VONGOLE 25,- L
Littleneck clams in white wine butter sauce with spaghetti and fresh herbs

SCALLOPS & RISOTTO 26 L, G
Pan seared scallops with fresh pea risotto, roasted brussels sprouts and crispy bacon



SIDES 7,-

TRUFFLED MAC 'N CHEESE L

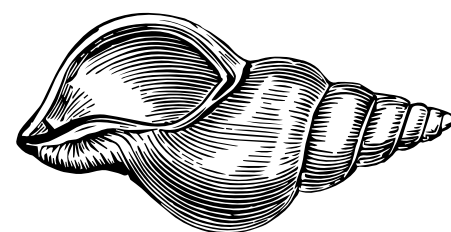
ROASTED POTATOS WITH AIOLI AND HERBS L, G

SPINACH AND SAMPHIRE SALAD WITH HONEY TOASTED WALNUTS M, G

PARMESAN FRIES WITH HOUSE SMOKED KETCHUP L, G

GRILLED BABY CARROTS WITH HUMMUS M, G

BREAD WITH HOUSE BUTTER 5,- L



MAINS

LAVARET 28,- L, G
Grilled white fish with lobster Bordelaise and cauliflower

PUMPKIN 24,- VE, G
Stuffed pumpkin with lentils and oats
with vegan-demi glaze sauce

GRILLED BEEF 29,- L, G
Grilled beef petit tender with spicy carrot puree and red wine sauce

SEAGRILL BURGERS 24,-
Served in a Brioche bun & with fries

- Ground beef patty, cheddar cheese, pickles, bacon jam and smoked paprika aioli L
- Beyond meat patty, vegan cheese, pickles, vegan aioli VE

add

Dip +2,-
Blackened shrimps +5,-
Bacon +2,-

HOUSE SALAD 13,- L, G
Mixed green salads, marinated pumpkin "ribs", goat milk cheddar, cherry tomatoes, dried cranberries, walnuts and nori vinaigrette & tsatsiki

add

Blackened shrimps +6
Halloumi +5

MENUS

ALLAS 50

TARTAR
Beef tartar with Dijon-pear puree & pickled mushroom

LAVARET
Grilled white fish with lobster Bordelaise and cauliflower

HOTCAKE
Ricotta hotcakes with fresh berries and blueberry pudding

GREEN SEA 45

VEGAN TUNA
Watermelon "tuna" with passion fruit gel and sesame cracker

PUMPKIN
Roasted pumpkin filled with lentils and oats with vegan-demi glaze sauce

PANZANELLA
Caramelized peach with sabayon mousse and almond cake "croutons"

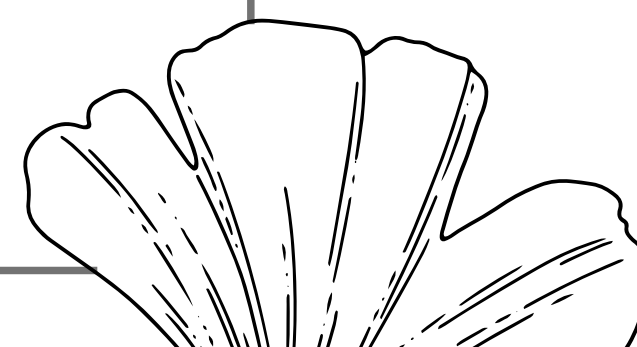
SEAGRILL 52

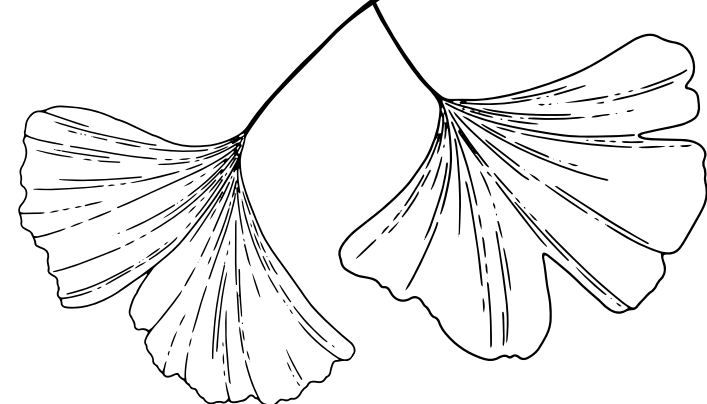
NORDIC POKE
Sea-buckthorn marinated salmon with rosemary cream & mango

GRILLED BEEF
Grilled beef "petit tender" with spicy carrot puree and red wine sauce

PARFAIT
Pistachio chocolate parfait with black currant & coconut

tartar, grilled beef & seagull burger are made from Finnish meat





DESSERT

PARFAIT 12,- L, G

Pistachio chocolate parfait with black currant & coconut

PANZANELLA 11,- L, G

Caramelized peach with sabayon mousse and almond cake "croutons"

HOTCAKE 11,- L, G

Ricotta hotcakes served with fresh berries and blueberry pudding

