LUNCH MENU OF THE WEEK

Lunch price: €14.90
Lunch includes a starter salad, house bread, a main course from the lunch menu, and coffee/tea.
A daily changing vegetarian option is also available.

Monday 24.11.

GRILLED CHICKEN

Finnish chicken, Choron sauce, crispy potatoes (LF, GF)

BEET ROOT RISOTTO

Parmesan cheese and hazel nuts (LF, GF)

Tuesday 25.11.

RAINBOW TROUT

Teryaki rainbow trout, glazed carrots and wasabi potatoes (LF, GF)

BURRATA ORZO

Spicy tomato sauce and spring onions (LF)

Wednesday 26.11.

ELK MEATBALLS

Mashed potatoes, lingonberries and creamy cognac sauce (LF, GF)

PRAWN LINGUINE

Creamy white wine sauce and chili (LF)

Thursday 27.11.

GOAT CHEESE CHICKEN

Finnish chicken, chili jam and roasted sweet potatoes (LF, GF)

BAKED POTATO

Smoked reindeer filling and greensalad (LF, GF)

SEAGRILL

Friday 28.11.

PORK CUTLET

Breaded pork cutlet (Germany), mushroom sauce, and roasted root vegetables (LF)

COLD-SMOKED SALMON SALAD

Cold-smoked salmon, egg, corn, pickled red onion, fennel, potato and cognac–mustard dressing (LF, GF)

Available everyday:

SEASIDE BOWL

Fava beans, quinoa, seasonal vegetables, pickled red onion and green chili yogurt (LF, GF)
Choose: Chicken / Rainbow trout / Tof
€14.90

SEAGRILL BURGER

Beef steak, brioche bun, Cheddar cheese, pickled cucumber, caramelized onion and mayonnaise (LF)
Served with French fries or a side salad.

Also available as a vegetarian option.
18,90 €

SEAGRILL