



CANAPES 2 pcs/portion 9.80 €

- Mini cone filled with smoked salmon mousse served with pickled cucumber and radish (L)
- Slightly salted whitefish, smetana and red onion (L, G)
- Smoked whitefish mousse and malt bread (L)
- Cold-smoked salmon tartar with lemon mayonnaise (M)
- Prawns Skagen with archipelago bread (LL)
- Shrimps, dill and egg (L)
- Crayfish, cauliflower cream and peas (L, G)
- Cold-smoked reindeer with pepper cream cheese (L)
- Beef pastrami, horseradish paste and roasted onion (L)
- Chantarelle toast (LL)
- Asparagus – goat cheese waffle (LL)
- Manchego cheese, apple compote and pistachio (L)
- Brie cheese, sweet pepper compote with pesto (L)
- Roasted chicken and vegetables, sun-dried tomato cream cheese (L)
- Handmade chocolate (G)
- Raspberry tartalet (L)
- Chocolate-strawberry petit fours (L, G)
- Mini cheesecake and fresh berries (LL)
- Mini cone filled with dark chocolate mousse served with roasted nuts and fresh blackberries (L)

COCKTAIL SANDWICH 8.70 €/pcs

- Cold-smoked salmon tartar and lemon mayonnaise (M)
- Shrimp skagen (LL)
- Cold-smoked reindeer and pepper cream cheese (L)
- Roasted chicken and vegetables, sun-dried tomato cream cheese (L)
- Brie cheese and roasted sweet pepper (L)

COCKTAIL BUFFET 38.50 € / person – min. 10 persons

- Lightly salted salmon with beetroot (M,G) and dill-buttermilk sauce (L,G)
- Roe toast from archipelago bread (L)
- Herb marinated chicken (M, G)
- Smoked reindeer pie (LL)
- Kolatun Ruska cheese (G) and apple-cherry compote (M,G)
- Pickled red onion (M,G)
- Mustard potato salad (M,G) and crispy root vegetable chips (M, G)
- Green salad (M, G) and citrus vinaigrette (M, G)
- Bread selection, butter and cream cheese (LL)
- Cherry pie (M) and whipped vanilla-mascarpone cream (L,G)

L - lactose-free LL - low-lactose M - dairy-free G - gluten-free

We reserve the rights to changes

