



BANQUETS

- Colourful mixed salad with olive oil and balsamic vinegar
- Parmesan flakes and croutons
- Feta cheese, olives and onions
- Cucumber salad (fresh and pickled cucumber, capers)
- House potato salad (olive oil-herb sauce + capers and olives)
- Tomato-mozzarella salad with rucola
- Marinated and grilled mushrooms and sweet peppers
- Chilli-marinated prawns
- House gravlax
- Heated smoked salmon fillet with a variety of coatings and natural; remoulade sauce
- Grilled chicken fillet, sweet curry mayonnaise
- Lamb or pork sirloin
- Red wine sauce seasoned with rosemary or wild mushroom sauce
- Feta cheese-vegetable stuffed peppers
- Garlic cream potatoes
- Tarragon butter carrots
- Bread assortment, cream cheese, and vegetable oil spread

DELICACIES OF THE BANQUET HOST

- House seasoned fish – three variations
- Rose pepper / Cognac gravlax
- Heated smoked salmon fillet natural and / or with a variety of coatings; remoulade sauce
- Halved eggs
- Traditional home-made cheese
- Green salad, croutons and parmesan flakes, two sauces
- Sour cream mushroom salad
- Chicken-pasta salad
- Countryside meatballs, devil's jam
- Genuine sauna smoked pork, lingonberry jam
- Boiled potatoes with dill
- Cheese coated vegetable gratin
- Tarragon carrots
- Karelian stew (beef, pork, elk and root vegetables) or fruity chicken or pork rosvopaisti (robber's roast) (tenderloin) with cream sauce
- Onion potatoes or rice
- Bread assortment, cream cheese, and vegetable oil spread



DELICACIES OF THE BANQUET HOSTESS

- Olives, feta cheese and onions
- Marinated and grilled mushrooms and sweet peppers
- Marinated prawns
- Halved eggs
- Mushroom salad
- Green salad, two sauces
- Heated smoked salmon fillet natural and / or with coatings; remoulade sauce
- House gravlax
- Old-fashioned smoked meat, lingonberry jam
- Two cabbage gratin
- Countryside meatballs, onion and mustard sauce
- Boiled potatoes with dill
- Bread assortment, cream cheese, and vegetable oil spread

SMALL BANQUETS

- House seasoned fish – two variations
- Heated smoked salmon fillet natural and / or with coatings; remoulade sauce
- Halved eggs
- Roasted and marinated mushrooms
- White cabbage salad
- Green salad, two sauces
- Honey baked oven root vegetables
- Pork Rosvopaisti (robber's roast) fillet, red wine sauce
- Cream Potatoes
- Bread assortment, cream cheese, and vegetable oil spread



ALL COLD DELICACIES-BANQUET

- House gravlax, mustard sauce
- Heated smoked salmon fillet a variety of coatings and / or natural; remoulade sauce
- Halved eggs in a bed of lettuce and caviar-sauce
- Roasted and marinated mushrooms and sweet peppers
- Prawn cocktail
- Spicy meatballs, mild horseradish sauce
- Countryside smoked meat and lingonberry jam
- House potato salad with capers and olives
- White cabbage salad
- Chicken-pasta salad
- Sour cream mushroom salad
- Green salad, croutons, parmesan flakes
- House sauce, garlic sauce
- Bread assortment, cream cheese, and vegetable oil spread

MEN'S MENU

- Feta cheese, olives and onions
- House potato salad
- Marinated cabbage salad
- Colourful green salad, croutons, parmesan flakes, two sauces
- Heated smoked salmon fillet with coatings / natural, remoulade sauce
- Seasoned fish, 2 variations
- Old-fashioned smoked meat, lingonberry jam
- Boiled potatoes with dill
- Pork Rosvopaistia (robber's roast), herb red wine sauce
- Bread assortment, cream cheese, and vegetable oil spread