



Restaurant Saaristo À la Carte 2019

Starters

Lamb tartare marinated sea buckthorn, and sorrel (L,G)	14,50
Whitefish ceviche with grapefruit juice water melon, dill and organic yoghurt (L,G)	14,50
Shallot onion tarte tatin petal salad and elderflower flavoured oat fraiche (L)	14,00
Velvety soup of new carrots sugar frosted ginger, and sesame seeds (L,G)	12,50
Breeze from Scandinavia Assortment of Saaristo's best flavours	22,50

Between Courses

Sea buckthorn organic carrot sorbet with hazelnut oil (L,G)	6,50
Two oysters Fines de Claire with champagne vinaigrette (D,G)	9,00

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Main Dishes

Comte cheese gratinated cannelloni filled with season's mushrooms and almonds	24,00
braised baby spinach with truffle, and globe artichoke salad (L)	
Grilled duck breast	35,00
sweet potato, duck leg confit and currant leaf infused sauce (L,G)	
Port wine braised beef cheek	29,00
broad beans, summer beetroot and rosemary béarnaise (L,G)	
Salmon 42°C	27,50
sweet pea puree, samphire and rich mussel beurre blanc (L,G)	
Roasted sea whitefish	32,00
summer potatoes and false morels pan-fried in browned butter, jellied crown dill stock (L,G)	

Desserts

Blueberry tartlet	14,00
with thyme white chocolate cream (L)	
Toffee cheese cake	14,00
honey granola, marinated rhubarb and rhubarb sorbet (L)	
Lavender crème brûlée	13,50
aged balsamic and raspberry sorbet (L,G)	
Assortment of smallholding cheeses	14,50
with accompaniments	

D= dairy-free • L= lactose-free • G= gluten-free

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