

# Menu

## EASTER

### Appetizers

#### **Salmon Roulade with Basil Emulsion L, G**

Delicate salmon roulade served on a crispy filo pastry pillow with fragrant basil emulsion

OR

#### **Serrano Ham Rolls with Arugula and Sun-Dried Tomatoes L, G**

Serrano ham rolls filled with fresh arugula and sun-dried tomatoes, finished with balsamic glaze and served on a crispy filo pastry pillow

OR

#### **Vegetarian option L, G**

Vegetable salsa with feta cheese on a crispy filo pastry pillow

### Main courses

#### **Kuha (Finnish fish) Fillet with Green Pea Purée L, G**

Pan-seared pike-perch served with silky green pea purée and lightly sautéed broccoli florets with cherry tomatoes

OR

#### **Pan-Seared Duck Breast with Sweet Potato Purée L, G**

Tender duck breast served with creamy sweet potato purée and caramelized pineapple

OR

#### **Vegetarian option L, G**

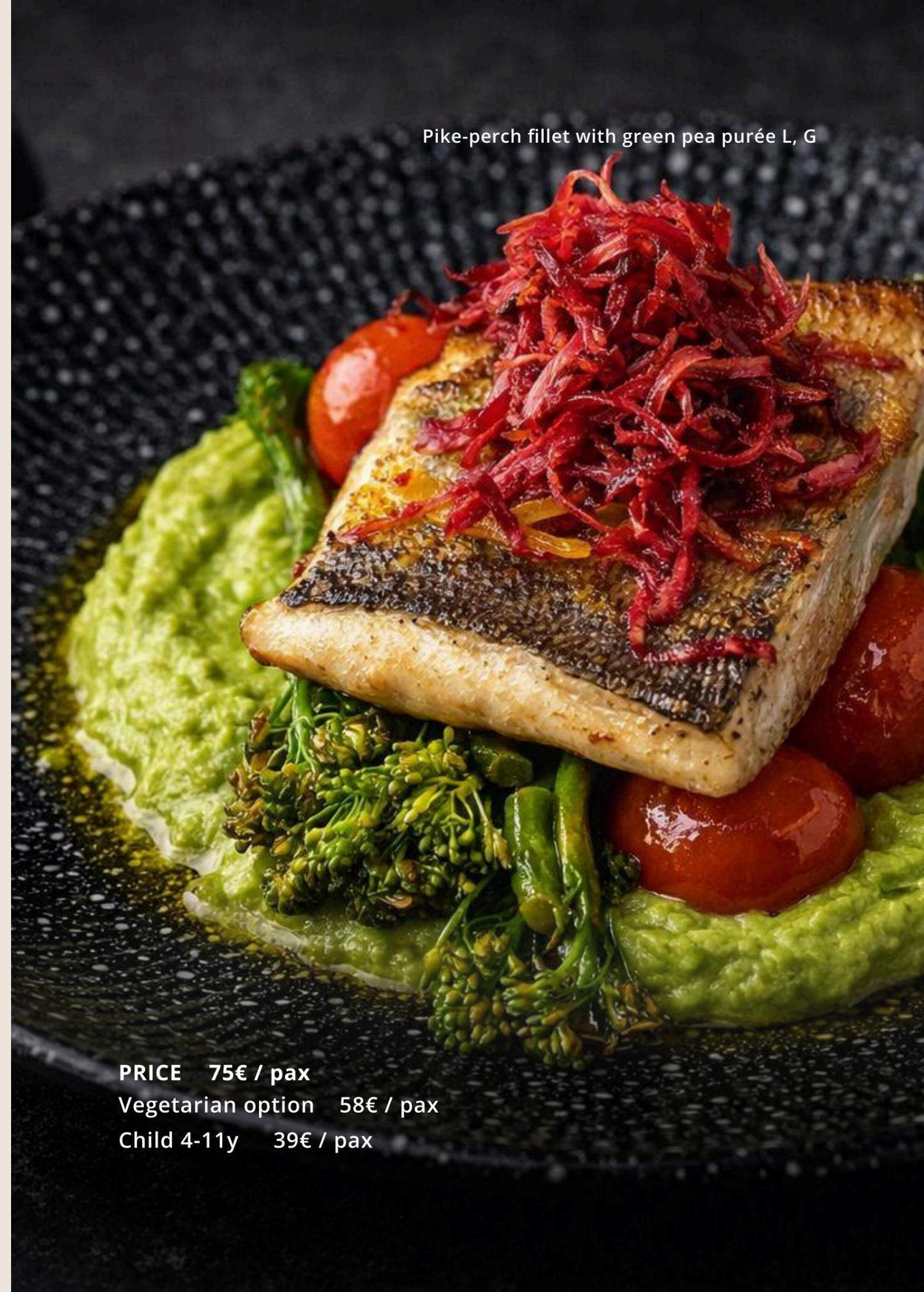
Zucchini stuffed with ricotta cheese and chanterelles

### Dessert

#### **Tropical symphony L**

Pineapple with peach mousse

Pike-perch fillet with green pea purée L, G



PRICE 75€ / pax

Vegetarian option 58€ / pax

Child 4-11y 39€ / pax