

E L D R

Our Head Chef Joni Ketonen and his team love creating dishes working with traditional Nordic cooking methods. Wherever possible they use beautiful local ingredients sourced from our own shores, rivers, land and skies.

Sample Menu

STARTERS

Halibut celeriac & dill

Beef tartare cream & roe

Beetroot macadamia sea beet & mushroom (v)

Radish & greengage almond dressing (v)

Scallops leek, mussel sauce & reindeer

MAINS

Cod smoked cream & mushrooms

Chicken lovage & chard truffle butter

Venison swede cabbage & blackcurrant

Pumpkin white beans truffle & Västerbotten (v)

Beef fillet barley beetroot & kale

SALADS

Trout apple & fennel

Kohlrabi dandelion cucumber & sea buckthorn (v)

SIDES

Potato smoked butter & chives

Green beans shallots & almonds

Kohlrabi barley & sea vegetables

Mixed leaf salad herbs & horseradish

DESSERTS

Meringue blackberry & cardamom

Chocolate quince & liquorice

Apple oats & cinnamon

Reservations only

Menu is subject to change