

r o o f g a r d e n

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

Bread fennel, honey & elderberry butter (v) 4.5

STARTERS

Halibut celeriac & dill 14

Beef tartare cream & roe 16

Beetroot macadamia, sea beet & mushroom (v) 11

Radish greengage & almond dressing (pb) 12

Scallops leek, mussel sauce & reindeer 16.5

MAINS

Trout Salad apple & fennel 14

Cod smoked cream & mushrooms 22

Chicken lovage, chard & truffle butter 24

Venison swede, cabbage & blackcurrant 25

Pumpkin white beans, truffle & Västerbotten (v) 18

Beef fillet barley, beetroot & kale 26

SIDES 6

Potato smoked butter & chives (v)

Green beans shallots & almonds (pb)

Kohlrabi barley & sea vegetables (pb)

Mixed leaf salad herbs & horseradish (pb)

Menu is subject to change