

GROUP MENUS TABLE SERVED

THREE COURSE MENU OPTIONS

Nº 1

Baby gem Caesar / L
Arctic Char, skåne potatoes and burnt leek / L, G
Apple pie and Crema Catalana ice cream / L

50 €/person

Wine pairing 29 €/person

Nº 2

Tiger prawn "Char siu", roasted nuts and radicchio salad / L, G
Chicken, butternut squash and kale / L, G
Blackcurrant sorbet, currant-cremaux and white chocolate / VL, G

52 €/person

Wine pairing 29 €/person

Nº 3

Muhammara, olives and Levain bread / L
Potato-gnocchis, oyster mushroom and provolone cheese / VL
Apple pie and Crema Catalana ice cream / L

43€/person

Wine pairing 29€/person

Menus will be served for minimum of 10 persons. Menus will be served for the whole group, special diets will be taken into consideration. We reserve the rights to any changes due to availability and serving style due to group size changes. Kids eat half price up to 12 years old.

M = Maidoton / Dairy free L = Laktoositon / Lactose free

VL = Vähälaktoosinen / Low lactose G = Gluteeniton / Gluten free V = Vegaaninen / Vegan