

MENU PALACE VOL. 6.3

Full experience 164 | Shorter option 129

100 year`s old rye sourdough with Baltic herring and spruce

Salted trout, horseradish and smoked roe

Grilled king crab, tomato and butter

” Pretzel” Cured belly of Mangalitsa pork with ramson

Hiramasa, Nordic wasabi and green apple

Palace reserve caviar, Lappish potato and smoked pike

Duck liver with forest mushrooms and sherry vinegar

Grilled buckwheat rieska, Kitka vendace and organic egg

Alpine cheese with grilled asparagus lemon thyme

Hand dived Scallops with seaweed butter and truffle

Langoustine from Norway with brown butter and jerusalem artichoke

Skrei Cod with Amelia oyster and Bottarga borealis

Spring Lamb from Quercy, ramson and morels

Arctic bramble and jasmine

Vaccaro orange and vanilla

Piemontese hazelnuts with chocolate and aged sherry

Traditional Finnish coffee sweets

Palace cheese trolley & Condiments
(24 supplement)