

A LA CARTE

Whitefish marinated in Ägräs Distillery gin, juniper mayonnaise, pickled candy cane beet and Finnish archipelago bread

10

Small blinies, rainbow trout roe or smoked roach mousse, onion and sour cream

10

West Chark's snow ham and pumpkin compote

12

Autumn chantarelle soup, crispy bacon

10

Skogul's delicatessen plate, assortment of all the signature starters

15

Pan fried pike perch à la Mannerheim, horseradish butter, mushroom sauce and pommes duchesse

27

Elk Wallenberg, creamy game sauce, potato mash and lingonberry

25

Skogul's beef stew made of Koski Manor's Hereford, bone marrow
(vähintään kahdelle)

423

Grilled beetroot tofu from Tammisaari, roasted seasonal winter vegetables and herb sauce

18

Sea buckthorn pannacotta and roasted white chocolate

11

Poor knights french toast, raspberry sorbet and whipped cream

10

Small farm cheeses and gooseberry compote

5/10/12

Oat granola and arctic cloudberry yoghurt

10

MENU TABLE SKOGUL

Smoked roach mousse, grandma's cucumbers and crispy potato

West Chark's snow ham and pumpkin compote

Finnish lamb neck braised in Fiskars brewery Metsän Henki beer, carrot

Oat granola and Skogul's arctic cloudberry yoghurt