



Group menu

Appetizers

Chanterelle soup

creamy chanterelle soup with ramson oil (vegan)

Hummus trio

beetroot hummus, ramson hummus, ginger hummus, vegetables, selection of crispy breads (vegan)

Bean sprout salad

bean sprouts, salad leaves, radish, carrots, strawberries, mustard sauce (vegan)

Main dishes

Oven pumpkin

baked with herbs, vegetables, tarragon sauce (vegan)

Beef burger

bun, pan-fried beef charcuterie, beef patty, sauerkraut, potatoes, lingonberry sauce

Pork

mashed potatoes, pickled cucumbers, red onion, vegetables, tomato sauce

Chicken

cooked on lava stone grill, with beetroot risotto, vegetables, parsley sauce

Desserts

Blueberry mousse

semolina mousse made from blueberries with almond milk sauce (vegan)

Curd and strawberries

curd, chocolate, strawberries, strawberry sauce

Oven apple and yoghurt

glazed oven apple, lime yoghurt and sea-buckthorn sauce

3-course selection - 20 EUR/person

2-course selection - 16 EUR/person

Please choose one menu for the entire group. Fresh bread, water, coffee or tea are included. Pre-order 72 hours, serving time is 12.00–21.30. Displayed prices cover one person and are valid for groups of 10–50 people. Prices includes VAT.