

FEAST MENU

SUNDAY 22nd

at The Great Nordic Feast

THE GREAT
NORDIC
FEAST

TEAM FINLAND

Slow cooked white cabbage rolls filled with lamb, red rice, herbs served with juniper salt and lingonberry jam.

Sea buckthorn curd, liquorice meringue, kefir mousse. Dishes signed by Helena Puolakka (FIN & UK)

Smoked potato & nettle soup, venison pastrami in juniper salt, rye crouton.

Vodka & liquorice cured salmon, pickled fennel, blueberry yoghurt. Dishes signed by Kim Woodward (UK)

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TEAM ÅLAND

Perch fillet from the Baltic Sea, apple- and fennel sauce, red cabbage pickled with sea buckthorn

Creamy "speltotto", roasted root vegetables, Ålandic black bread croutons. Dishes signed by Johanna Dahlgren (AX)

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DESSERT

Apple crumble with Skyr and spruce shoot syrup

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DRINKS

We offer three different beverage packages in various price ranges, these can be accompanied the feast.

BREADS

Danish Ryebread from Sofia The Bread Lady

Sour dough bread with organic whole wheat from Ágúst Einþórsson (ISL)

"Knäckebröd"

Breadstick branches

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BUTTERS

Virgin Butter from the Butter Viking.

Lingonberry butter.

Fia's caramelized butter-butter.

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GREEN SEASONAL SALAD

with a super green Nordic herb dressing.