

Supper

MENU I

40 €

Slightly salted salmon crumbed with crushed Finn crisp,
puré of cauliflower and chorizo, lettuce
Braised veal roast with Anna potatoes and pepper sauce
seasoned with tar
Warm chocolate cake with vanilla cream and cherries

MENU II

42€

Fillet of reindeer salted with herbs, forest mushroom salad
Grilled arctic char with ragout of barley and shrimps,
dark sauce of dill seed
Rosemary pannacotta

MENU III

46 €

Salmon marinated with fennel, poached egg and lettuce
Pot roasted elk with oat rice, red onion and mushrooms in
rosemary sauce
Tart of sea buckthorn berries and soft cheese, sea
buckthorn sauce

MENU IV

48 €

Crayfish salad
Black salsify cream soup
Grilled carré of reindeer with cake of root vegetable and potato,
dark boletus sauce
Cranberry parfait with spruce shoot syrup and whipped cream

THE CLASSIC HANASAARI MENU

50 €

Clear salmon soup with rye bread
Fillet of beef Chez-Soi à la maison with garlic
potatoes
Punch pudding

*The salmon soup has been a Finnish favorite for decades and still is.
Entrecôte Chez-Soi was a hit in the 80's and even displaced the Finns beloved
pepper steak.
This Classic Hanasaari menu takes you on a food trip back to the 80's.*