

SATURDAY 23.11.2024
11:30-14:30

Menu

Herring L, G
Cold-smoked salmon cream cheese roll L, G
Smoked fish mousse L, G
Pear, cheeses, and toasted nuts L, G
Green salad and buckthorn vinaigrette Veg, G
Mushroom salad L, G
Country-style potato salad Veg, G
Beetroot, apple and carrot mix, beetroot sour cream L, G
Pickled vegetables Veg, G
Toasted pumpkin seeds Veg, G
Sunflower seeds Veg, G
Deviled eggs L, G
Christmas ham M, G
Liver paté L, G

Yogurt L, G
Est.1969's granola Veg, G
Apple jam Veg, G
Cranberry melba Veg, G

Oat and seed bread Veg
Organic rye bread Veg
Karelian pastries L
Country-style rolls L
Whipped sea salt butter L, G
Margarine Veg, G
Egg salad L, G
Herb spread Veg, G

Sausages L, G
Bacon M, G
Lightly smoked turkey M, G
Blackcurrant sauce L, G
Carrot puree L, G
Charred swede Veg, G

Rice porridge L, G
Sweet fruit soup Veg, G
Christmas pastries L
Christmas cake L
Gingerbread cookies L
Fruit Veg, G
Marmalades Veg, G
Chocolate

L=Lactose-free VL=Low in lactose G=Gluten-free
M=Dairy-free Veg=Vegan

est 1969
**CHRISTMAS
BRUNCH**

27,90 €

Drinks

Christmas smoothie L, G
Cranberry shots Veg, G
Apple shots Veg, G
Ice Tea Veg, G
Ice Coffee L, G
Est.1969's blackcurrant "glögi"
Coffee
Tea