



# BUFFET Laine

Local smoked salmon and flatbread roll • L

Malt bread skågen • M

Rye bread buttons with ham mousse • L

Local Cheddar cheese and tomato salad with basil oil • L, G

Fresh pea and pasta salad • M

Mixed green salad • M, G

Roasted croutons, nuts and seeds • M, G

House salad dressing • M, G

## AS DESSERT

Strawberry pannacotta with ruhbarb jam • L, G

**€33,50/person**

Arvid Nordquist fair trade organic coffee  
and Teeleidi tea €3,00/person

For min. of 15 persons

L= lactose free • M = dairy free • G = gluten free



# BUFFET VEGAN

## as starter

- Marinated melons with rucola • M, G
- Tomato, onion and basil salad with roasted local smoked tofu • M, G
- Asparagus-apple pasta salad • M
- Rye bread chips with Cavi-art mousse • M
- Marinated seasons vegetables • M, G
- Mixed green salad • M, G
- Roasted nuts and seeds • M, G
- Herb oil and house salad dressing • M, G
- House bread and spread selection • M

## as main

- Local broad bean patty and fresh herb sauce • M, G
- Fried bell pepper, carrot and broccolini • M, G
- Roasted potato and sunflower seed tahini • M, G

## as dessert

- Cacao and berries trifle • M

**€39,50/person**

Arvid Nordquist fair trade organic coffee  
and Teeleidi tea €3,00/person

For min. of 20 persons

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# BUFFERANTA

## as starter

Smoked roach mousse with malt bread • L

Chicken and pasta salad • L

Country style potato and beetroot salad • M, G

Curry dressing marinated cauliflower and black radish with roasted pumpkin seeds • L, G

Cherry tomatoes and marinated onions • M, G

Mixed green salad • M, G

Roasted nuts and seeds • M, G

Lemon vinaigrette and house salad dressing • M, G

House bread and spread selection • M

## as main choose

Baked salmon with creme fraiche and spinach • L, G

or

Fried turkey fillet with pear and thyme sauce • L, G

or

Tender pork roast in honey and pepper sour cream sauce • L, G

or

Vegetable-filled samosa dumplings with black garlic mayonnaise • M, VEG

## SIDE DISHES

Fried zucchini, parsnip and kale • M, G

Brown butter roasted potatoes • L, G

## as dessert

Lemon tiramisu with raspberry compote • L

**One main €41,00/person**

**Two mains €46,00/person**

**Three mains €51,00/person**

Arvid Nordquist fair trade organic coffee  
and Teeleidi tea €3,00/person

For min. of 20 persons

L= lactose free • M = dairy free • G = gluten free • FI = Finnish meat



# BUFFET ALBA

## as starter

- Local smoked vendace deviled rye chips • L
- Salmon chevice with carrot, lime and tomato • M, G
- Caesar salad and roasted turkey • L
- Kvinoa, fresh herbs and cucumber salad • M, G
- Three cabbage salad with roasted sunflower seeds • L, G
- Mixed green salad • M, G
- Raspberry vinaigrette and house salad dressing • M, G
- House bread and spread selection • M

## as main

- Pike perch in white wine and fennel, carrot and spring onion jam • L, G
- and
- Over night roasted brisket (FI) with dark redcurrant sauce • L, G
- Seasons potatoes gratinated with cheese • L, G
- Fried cherry tomatoes and spinach • M, G

## as dessert

- Buckthorn and white cocolate cream cheese cake • L, G

**€55,00/person**

Arvid Nordquist fair trade organic coffee  
and Teeleidi tea €3,00/person

For min. of 20 persons

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