

CHRISTMAS DINNER 2026

Starter buffet

- Klaus K Green Salad with Vinaigrette (VEG, G)
- Roasted Beetroot with Goat Cheese and Caramelized Walnuts (L, G)
- Traditional Finnish Beetroot Salad "Rosolli" (VEG, G)
- Endive Salad with Caramelized Walnuts and Peltola Blue Cheese (L, G)
- Klaus K Caesar Salad with Vegan "Feta" (VEG, G)
- Gin-Cured Salmon with Dill and Mustard "Hovimestari" Sauce (L, G)
- Arctic Shrimp Skagen (L, G)
- Hot-Smoked Rainbow Trout with Fennel and Orange Salad (L, G)
- Rainbow Trout Roe with Smetana and Marinated Red Onion (L, G)
- Five Varieties of Pickled Herring (L, G)
- Roasted Beef Fillet with "Waldorf Salad" (L, G)
- Smoked Pork Neck (Kassler) with Mustard Mayonnaise (L, G)
- Smoked Duck with Fig Chutney (L, G)
- Boiled Potatoes with Dill (L, G)
- Traditional Christmas Ham (L, G)
- Classic Christmas Casseroles: Carrot, Swede (Rutabaga), and Potato Casserole (L, G)
- Klaus K Christmas Bread Selection with Whipped Butter and Spread

Main Course

(Choose one)

- Grilled Beef Tenderloin, Forest Mushroom Potatoes, Carrot Purée, and Bordelaise Sauce (L, G)
- Roasted Trout, Potato Fondant, Fresh Fennel-Apple Salad, and Creamy Roe Sauce (L, G)
- Whole Roasted Celeriac, Green Barley, and Forest Mushrooms (VEG)

Dessert buffet

- Spiced Carrot Cake with Vanilla Cream Cheese Frosting (VEG, G)
- Gingerbread Mud Cake with Licorice Mousse (L)
- Orange Panna Cotta with Dark Chocolate "Crystal" (L, G)
- Klaus K Cheese Selection with Crackers and Compote
- Christmas Pastries, Pralines, and Fruit Marmalades

78 € / person