

CHRISTMAS LUNCH 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)
- 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)
- Klaus K Christmas Bread Selection with Whipped Butter and Spread (L)

Main course

(Choose one)

- Grilled Beef Short Rib – slow-cooked beef, forest mushroom potatoes, carrot purée, and Bordelaise sauce (L, G)
- Roasted Arctic Char, potato fondant, fresh fennel-apple salad, and creamy roe sauce (L, G)
- Celeriac Roast – whole roasted celeriac, green barley, and forest mushrooms (VEG)

Dessert buffet

- Spiced Carrot Cake with Vanilla Cream Cheese Frosting (V, 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 (L)
- Christmas Pastries, Pralines, and Fruit Marmalades (L)

65 € / person