



Starters

Tongue & smoked vendances 14,50 €

Reindeer tongue, smoked vendances foam, Västerbotten cheese crème with pickled vegetables (VL, G)

Duck & cherries 15,00 €

Duck leg rilette with cherry jam and pickled mustard seeds (L)

Skagen 15,50 €

Traditional Finnish malt bread with herring butter, crayfish tails and roe (L)

Salmon & buttermilk 14,00 €

Slightly grilled and salted salmon with buttermilk sauce seasoned with horseradish and fennel (L, G)

Elk & lingonberries 15,50 €

Sliced steak of elk with Västerbotten cheese, lingonberries and smoked mayonnaise (VL, G)

Spinach & egg 14,00 €

Traditional Finnish spinach soup with boiled egg and nutmeg oil (LF, G)

Root vegetables 12,50 €

Roasted seasonal root vegetables, beetroot ketchup, root parsley foam and malt bread crumble (LF)

Tap water 2 € as an only beverage

Old Helsinki Fish Trolley 15.00 € / 26.00 €

The trolley is loaded with the day's herrings and Baltic herrings. Also served: country cousin's lake delights, new potatoes and fresh dill (LF, GF)

Salmon Soup 18.00 €

Krog's smoked salmon, creamy broth, carrot, onion, fennel and potato (LF, GF)

Landgång Bread "Västra Kajen 16" 22.00 €

Sailors special - Krog's selection of delicacies on bread; Skagen mix, smoked vendace, Västerbotten cheese, duck rilette, cherry jam and pickled red onion (LF)

Krog's Schnitzel – Krog's Signature Dish 28.00 €

Double-breaded veal schnitzel stuffed with smoked venison and Västebotten-cheese, pickled mustard seeds and sour cream sauce with mashed potato (LF)

Main courses

Venison & herring 15,50 € / 22,00 €

Krog's vorschmack: traditional Finnish venison and herring stew. Served with pickled cucumber and beetroot, sour cream (L, G) **inc. fish**

Biff á la Krog 32,00 €

Pan fried petit tender steak, fried root vegetables, poached red cabbage, pickled egg yolk and dark lovage sauce (L, G)

Fish Wallenberg 24,00 €

Fluffy fish patty with creyfish sauce, almond potato purée and fish roe (L)

Catch of the day 15–29,00 €

Cabbage & wild mushrooms 19,00 €

Cabbage rolls stuffed with wild mushrooms and vegetables, lingonberries and mushed potatoes (L, G)

Side´s 4,00 €

Krog´s bread with herring butter (L)

Almond potatoes purée (L, G)

Dill potatoes (L, G)

Seasonal green salad with vinaigrette (L, M, Veg)

Desserts

Sea buckthorn & chocolate 11,00

Dark chocolate Swiss roll stuffed with sea buckthorn berries and sour cream (L, G)

Apple & almond 12,00

Apple frangipane with vanilla ice cream (L, G)

White chocolate & cranberry 12,00

White chocolate parfait with cranberry granola, caramel sauce and meringue (L, G)

Cheese 12,00

Cheese selection with cherry jam and crackers