

# SAVU

## DINNER

### STEP 1.1

FREX POTATO „SIIKLI“ | TRUFFLE | OXALIS | AMARANTH

### STEP 1.2

NORTHERN SHRIMP | MOZZARELLA | DILL | GRAVED YOLK

### STEP 2.1

VORSCHMACK NO. 68 | ONION | BEETS | GHERKIN

### STEP 2.2

LOBSTER SOUP | TOMATO | QUAIL EGG

\* WITH 1/2 LOBSTER

(WHEN AVAILABLE – SURCHARGE OF 38 EURO)

### STEP 3.1

FJORD TROUT | OCTOPUS | RED WINE ARROZ BOMBA | SALICORNE

### STEP 3.2

REINDEER SALSICCIA | BAKED „NOBLESSE“ POTATO | FIR | BACON

### STEP 4.1

GORGONZOLA | PEAR | ROSE | OAT

### STEP 4.2

RASPBERRY | DAMMENBERG | NUTS X 3 | ORANGE

|                               |            |
|-------------------------------|------------|
| <b>4 COURSE BASE MENU</b>     | <b>75</b>  |
| <b>5 COURSE SAMPLE MENU</b>   | <b>85</b>  |
| <b>6 COURSE SAVU MENU</b>     | <b>95</b>  |
| <b>7 COURSE S.K. MENU</b>     | <b>105</b> |
| <b>8 COURSE MENU „ALL IN“</b> | <b>115</b> |

IF AFFLICTED BY ALLERGIES / INTOLERANCES PLEASE INFORM US UP FRONT.  
WE SHALL TRY OUR BEST TO INCORPORATE THOSE RESTRICTIONS.  
PLEASE HAVE SYMPATHY THAT WE CANNOT SERVE VEGAN DISHES.  
FOR VEGETARIAN ALTERNATIVES ASK OUR SERVICE PERSONNEL.  
ALL PRICES SET IN EURO (€) AND INCLUDING 16 % VAT. ALL RIGHTS RESERVED.