

# *À la carte menu*

## *Menu Holvi*

**Beetroot with goat's cheese, borani and pine nut vinaigrette**

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**Smoked salmon skagen with roe, pickled cucumber and brioche**

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**Fish of the day with lobster cake, lemon potato, bouillabaisse stock and aioli**

or

**Slowly cooked Iberico pork with roasted sweet potato, red wine onion and almond**

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**Dark chocolate ganache with black currants, meringue and cardamon caramel**

**52 €**

***After maincourse:***

***Deep fried brie with pear +7 €***

***Wines for the menu***

***3 wines (32cl) – 36 € - 4 wines (34cl) – 38 €***

***Countries of origin of food: Pork, chicken, beef – Finland***

***Iberico pork – Spain, Wild duck - Sweden***

***Please contact staff for more information on allergens***