

FATHER'S DAY BRUNCH 8.11.

SALAD BUFFET

Fresh green salad, sprouts and shoots (V, GF) and house orange vinaigrette (V, GF)
Candy-striped, red and golden beetroot with fig balsamic and Aura blue cheese (LF, GF)
Smoked salmon and potato salad with pickled red onion and mustard dressing (DF, GF)
Classic Caesar salad (LF, GF, contains fish),
Parmesan (LF, GF) and crispy croutons (DF)
Roasted sweet potato, carrot and crispy kale with walnuts (V, GF) (contains nuts)
Sambal-spiced prawn pasta salad (DF)
Vegetables roasted with spinach pesto and pistachios (V, GF) (contains nuts)
Traditional pickled cucumber (V, GF)
Wild mushroom salad (LF, GF)
Marinated olives (V, GF)
Rye bites with tuna mousse (LF)



YOGHURT AND DRINKS

Turkish yoghurt (LF, GF), honey, house granola (V), dried fruit (V, GF)
and berry compote (V, GF)
Carrot and ginger shot (V, GF)
House berry juice (V, GF)
Lemonade / iced tea of the day (V, GF)
Fresh coffee & tea

BREADS

House sourdough focaccia (V)
Rustic bread (LF)
Saffron spread (V, GF), pepper cream cheese (LF, GF) and beetroot hummus (V, GF)
Salami Milano (DF, GF), mild cream cheese (LF, GF) and Brie (GF)
Cocktail gherkins and crackers
Mini Karelian pasties (LF) and egg butter (LF, GF)
Croissants (low lactose) and marmalade (V, GF)
Gluten-free bread and rice pasties available on request.

HOT DISHES

House tomato, feta and spinach omelette (LF, GF)
Slow-cooked beef brisket with creamy horseradish sauce (LF, GF)
Härkis fava bean bolognese pasta with tomato pesto and vegan cheese (V) (*gluten-free option available)
Baby potatoes with truffle oil (V, GF)
Frankfurters and bratwurst (LF, GF)
Master's chicken meatballs (LF, GF)

DESSERTS

Sea buckthorn and apple layer cake (LF)
White chocolate and mandarin panna cotta (LF, GF)
Palo's cherry and dark chocolate brownies (LF, GF)
Fresh fruit (V, GF)
American pancakes with toppings

