



SALADS

Green salad (Vegan,GF)

Asparagus-potato salad (Vegan,GF)

Balsamic cherry tomato-mozzarella salad (LF,GF)

Teriyaki-sesame zucchini and bimi broccoli (Vegan,GF)

Chili-capers-shrimp pasta salad (LF)

Quinoa with tasty grilled tofu, vegetables and herbs (Vegan,GF)

Feta cheese, melon and mint (LF,GF)

Classic Caesar salad with parmesan (LF,GF,contains fish) and
crispy croutons (Vegan)

Pickled red onion and bell pepper (Vegan,GF)

Marinated olives (Vegan,GF)

Rye bites with smoked salmon mousse (LF)

Lemon vinaigrette (Vegan)



BISTRO



PALO





BREADS

House sourdough focaccia with cherry tomatoes and
rosemary (Vegan)

Whipped butter (LF,GF) and pea-mint hummus (Vegan,GF)

Roast beef with truffle mayonnaise (DF,GF)

Smoked ham (DF,GF)

Alder-smoked cheese (LF,GF), blue cheese (LF,GF), creamy
cheese (LF,GF) and salted crackers

Mini Karelian pies (LF)

Egg butter (LF,GF)

Croissants (VL)

Marmalade (Vegan,GF)



BISTRO



PALO





BREADS

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rosemary (Vegan)

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Roast beef with truffle mayonnaise (DF,GF)

Smoked ham (DF,GF)

Alder-smoked cheese (LF,GF), blue cheese (LF,GF), creamy cheese (LF,GF)
and salted crackers

Mini Karelian pies (LF), egg butter (LF,GF), croissants (VL) and marmalade
(Vegan,GF)

ORGANIC YOGURT & JUICES

Organic yogurt & honey, house granola and
preserved berries (LF)

Carrot-ginger shot (Vegan,GF)

Fresh orange juice, house berry juice, freshly brewed coffee & tea



BISTRO
PALO





DESSERTS

Orange-maple pannacotta (LF,GF)
Blueberry pie (Vegan) with vanilla sauce (LF,GF)
Carrot cake (LF)
Waffle bar with toppings and candy wonderland



BISTRO
PALO

