

PALACE MENU 6.6

FULL MENU 164 | SHORTER OPTION 129

Aged parmesan cheese and grilled leek
100 year`s old rye sourdough with Baltic herring and spruce
Salted trout, horseradish and smoked roe
"Pretzel" Cured belly of Mangalitsa pork with ramson

Hiramasu, Nordic wasabi and green apple
Garden peas, parsley and razor clams
Palace reserve caviar, lappish potato and sour cream

Grilled buckwheat rieska, Kitka vendace and organic egg
Duck liver from Kauhava, mushrooms and sherry vinegar
Hand dived Scallops with seaweed butter and truffle

Langoustine from Norway with tarragon and jerusalem artichoke
Pike perch with potatoes and butter
Spring Lamb from Quercy, asparagus and morels

Arctic bramble & Jasmin
Sorrel, rhubarb and milk
Piemontese hazelnuts with chocolate and aged sherry

Traditional Finnish coffee sweets

Palace cheese trolley & Condiments
(24 supplement)