Christmas Eve dinner

24 December 2026

Welcome drink: sparkling wine 12 cl

Cold dishes

Herring selection and grilled Baltic herring

Gravlax with mustard and honey sauce, dill potatoes

Slow-cooked beef striploin, horseradish mousse (LL)

Smoked quail with Cumberland sauce

Christmas ham (G)

Green salad with vinaigrette (VN)

Beetroot and apple salad with roasted seeds (N)

Rosolli and beetroot mousse (LL)

Waldorf salad (LL, N)

Pickled mushrooms, pumpkin, cucumber, lingonberry jam (VN)

Hot dishes

Baked salmon with creamy white wine sauce, mushrooms, spinach and cherry tomatoes (LL)

Chicken breasts with honey-Sichuan glaze (S)

Braised beef cheek with roasted celery confit and red wine sauce

Blood sausages (G)

Boiled potatoes (G, VN)

Roasted vegetables (G, VN)

Desserts

Tiramisu (LL)

Gingerbread and tangerines (G)

Madeleine cookies (LL, G)

André Musc Old cheese (LL), blue cheese (LL), white soft cheese (LL), Old Saare cheese (LL), salted crackers, figs and fresh berries (VN), orange marmalade and nuts (N)

Coffee, tee and ice water

Bread, breadrolls (G) and spreads (LL)

LL = low-lactose, L = lactose-free, G = gluten-free,
GR = gluten-free on request, VN = vegan, VNR = vegan on request,
S = spicy, M = milk-free, V = vegetarian, N = contains nuts

Please ask our staff for more information about the dishes.