

STEAK WEEKS

STARTERS

Beet root carpaccio v, g, l 12 €
with roasted pine seeds, goat cheese, balsamic syrup and rucicola

Toast Skagen à la Park l 15 €
shrimps in mayonnaise and dill served on toasted sour dough bread with roe of whitefish and finely chopped red onion

Beeftartar ax, g, l 15 €
with diced beet root, cornichons, finely chopped red onion, Dijon mustard and an egg yolk

DESSERTS

Homemade ice-cream g, l 10 €
with oat crunch and caramel- or chocolate sauce

Crème brûlée g, l 12 €
served with sorbet, berries and crunch

Chocolate mud cake g, l 12 €
with raspberries, vanilla cream and raspberry caramel

Homemade sorbet g, l 6 €


MAIN COURSES

Grilled rump steak from Åland 28 €

Grilled entrecôte from Åland 32 €

Grilled Finnish fillet of beef 38 €

WE RECOMMEND

 Middenhof Shiraz, South Africa
Glass 16 cl 8,40 €, bottle 39 €

Grilled aubergine v, g, l 28 €
With tomato concassé, parsley-potatoes and roasted black salsify

Grilled salmon g, l 28 €
Served with dill-hollandaise, spring onion, butter-tossed potatoes and roasted lime

Spiced Beef à la Park g, l 38 €
Park's classic dish since 1976.
Finnish fillet of beef served with garlic butter, honey cucumbers, red cabbage, bacon beans, cold herb sauce and raw fried garlic potatoes.

SIDE ORDERS

The main course includes your choice of potatoes, sauce and seasoned butter. Additional side orders 2 €/each. All side orders are gluten- and lactose free.

POTATOES & VEGETABLES

Butter fried garlic potatoes

Pommes frites

Fried potato wedges

Butter-tossed potatoes

Baked potato

Warm vegetables

SAUCES &

SEASONED BUTTER

Bearnaise sauce

Pepper sauce

Mushroom sauce

Garlic butter

Café de Paris butter

Parsley butter

(AX) = Origin of the meat: AX = Åland, G = Gluten free L = Low lactose V = Vegetarian