

STEAK WEEKS

STARTERS

Roasted beet root v, (G), L 12 €

with pine seeds, deep fried goat cheese, balsamic syrup and ruccola

Toast Skagen à la Park (G), L 15 €

shrimps in mayonnaise and dill served on toasted sour dough bread with roe of whitefish and finely chopped red onion

Beef Pelle Janzon (G), L 15 €

Thin cut fillet of beef on butter fried toast with roe of whitefish, shredded horseradish, soured red onion, Dijon mustard and an egg yolk

Garlic bread v 6 €

MAIN COURSES

Grilled rump steak from Åland 28 €

Grilled entrecôte from Åland 32 €

Grilled Finnish fillet of beef 38 €

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 potatoe wedges

Butter-tossed potatoes

Potatoe purée

Warm vegetables

SAUCES &

SEASONED BUTTER

Bearnaise sauce

Pepper sauce

Mushroom sauce

Garlic butter

Café de Paris butter

Sriracha butter

Baked celeriac v, G, L 28 €

with deep fried cale, mushrooms and potatoe purée

Grilled salmon G, L 30 €

served with herb butter sauce, primeurs, lime and butter-tossed potatoes

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.

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

Lime pie G 12 €

with Italian meringue, citrus caramel and almond biscuit

Strawberry Daiquiri sorbet G, v, L 6 €

Chocolate truffle G, v 3 €

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