

# MENU

## SNACKS

**NACHOS WITH DIP 5€**  
G, L

**SALTED EDAMAME BEANS 5€**  
G, L

**CORN RIBS 5€**  
G, L

**ROASTED BROCCOLI 5€**  
*with parmesan G,L*

**SEAFOOD SELECTION small/big 15€/20€**  
*ceviche, grilled scampi and Skagen mix served with fried tortilla (G), L*

**CHEESE AND COLD CUTS**  
**small/big 15€/20€**  
*house berry jam, smoked almonds, pesto and homemade crispbread of seeds EU, G, L*

## STARTERS

**WHITEFISH ROE TOAST 15€**  
*Butter-toasted focaccia, finely chopped red onion, whipped crème fraîche and lemon (G), L*

**DEEP-FRIED KUNGSÅRS CHEESE 15€**  
*served with porter marmalade, air-dried pork and salad shoots EU, L*

TO SHARE

### STARTER PLATTER FOR TWO 25€

*Whitefish roe toast (G), L  
Crayfish soup (G), L  
Deep-fried Kungsgårds cheese EU, L  
Smoked elk mix on black bread SE*

## INTERMEDIATE DISHES

**CRAYFISH SOUP small/big 15€/22€**  
*with hand-peeled shrimp, toasted bread and whipped crème fraîche (G), L*

**CHÈVRE CHAUD small/big 15€/22€**  
*Warm goat cheese on butter-fried focaccia served on a bed of roasted beetroot, topped with honey and fresh rosemary (G), L*

**PARK SHRIMP SANDWICH**  
**small/big 15€/22€**  
*Hand peeled shrimps on homemade butter-fried focaccia served with Skagen mix, salad, tomato and hard boiled egg (G), L*

**NACHOS GRATINATED**  
**WITH CHEESE 18€**  
*Served with spicy ground meat, cheese sauce, sriracha, rucola and sour cream AX, G, L*

**GRILLED BURGER 18€**  
*Served with tarragon mayonnaise, cornichons, fried onion, tomato, Åland cheese, bacon and French fries AX, (G), L*

**HUNTER'S STEAK SANDWICH 22€**  
*Grilled beef sirloin, mushroom sauce on white toast served with salad and French fries FI, (G), L*

SPECIALS

### SALAD OF THE WEEK

15€

### WEEKLY SPECIAL

18€

# MENU

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## MAIN COURSES

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### GRILLED SALMON 25€

*with dill potatoes, vegetable ragu, grilled broccolini and a creamy herb sauce*

G, L

### CREAMY ASPARGUS RISOTTO 28€

*with grilled king oyster mushrooms, breaded oyster mushrooms and topped with crispy carrot*

AX, L

### BUTTER-FRIED ÅLAND PIKE-PERCH 32€

*with new potatoes, spinach, vegetable ragu, grilled asparagus and beurre blanc sauce*

AX, G, L

### GRILLED CORN-FED CHICKEN 28€

*with Parmesan-flavoured crushed potatoes, haricots verts and a creamy velouté sauce*

EU, G, L

### PARK'S CLASSIC SPICED BEEF 38€

*Park restaurant's popular classic since 1976. Finnish beef tenderloin served with garlic butter, honey pickles, red cabbage, bacon beans, cold herb sauce, red wine gravy and pan-fried garlic potatoes*

FI, G, L

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## DESSERTS

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### HOMEMADE VANILLA ICE CREAM 10€

*with frost-kissed raspberries, crispy meringue and your choice of rich caramel sauce or smooth chocolate sauce*

G, L

### BLUEBERRY AND RASPBERRY CHEESECAKE 12€

*with blueberry sauce*

### CHOCOLATE CAKE WITH PECANS 12€

*served with whipped vanilla cream*

G

### HOUSE SORBET 6€

*Ask your server for today's flavour* V, G, L

TO SHARE

### DESSERT PLATTER FOR TWO 25€

*Cheesecake*

*Chocolate cake with pecans* G

*House sorbet* G, L

*Chocolate truffle* G, L

*Berries* G, L