

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 KUNGSGÅRDS 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

MAIN COURSES

DEEP-FRIED ÅLAND PIKE-PERCH 32€
with herb hollandaise, ragout made of vegetables, potatoes and fresh spinach and topped with a spicy salsa G, L

PARK'S CLASSIC SPICED BEEF
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

CREATE YOUR MAIN COURSE

CHOOSE YOUR MAIN INGREDIENT AND COMBINE IT WITH YOUR CHOICE OF SIDES

Served with vegetables and red wine gravy. All sides and sauces are gluten and lactose free.

CORN-FED CHICKEN 24€	EU, G, L
GRILLED PORK 28€	SE, G, L
GRILLED TENDERLOIN 34€	FI, G, L
GRILLED SALMON 24€	G, L
BEETROOT WELLINGTON 24 €	V, L

SIDES	CRUSHED POTATOES	2€
	PAN-FRIED GARLIC POTATOES	2€
	FRENCH FRIES	2€
	CORN RIBS	5€
	SALTED EDAMAME BEANS	5€
	ROASTED BROCCOLI WITH PARMESAN	5€

SAUCES AND BUTTERS	HOUSE CHILI BÉARNAISE	2€
	HERB HOLLANDAISE	2€
	PEPPER SAUCE	2€
	MUSHROOM SAUCE	2€
	COGNAC SAUCE	2€
	PICO DE GALLO	2€
	PESTO	2€
	WHIPPED CRÈME FRAÎCHE WITH SUNDRIED TOMATOES	2€
	GARLIC BUTTER	2€
	MUSHROOM BUTTER	2€

DESSERTS

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€
	<i>Cheesecake</i>
	<i>Chocolate cake with pecans G</i>
	<i>House sorbet G, L</i>
	<i>Chocolate truffle G, L</i>
	<i>Berries G, L</i>