

STEAK WEEKS

STARTERS

Bruschetta with tomato pesto v (G) 9 €
burrata, herb salad and balsamico

Toast with whitefish roe (G), L 15 €
on butter fried focaccia, whipped crème fraiche and finely diced red onion

Gratinated Snail Provencale (G), L 15 €
with homemade focaccia

Beef carpaccio (G), L 15 €
served with parsnip purée, cornichons, dijonnaise and roasted onion

MAIN COURSES

Grilled Butcher´s 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

Crushed potatoes

Waffel fries

French fries

Sesame roasted potatoes

Warm vegetables

SAUCES &

SEASONED BUTTER

Bearnaise sauce

Pepper sauce

Bourbon sauce

Mushroom sauce

Garlic butter

Café de Paris butter

Beet root risotto v, G, L 28 €
with baked goat cheese, vegetables and basil aioli

Oven baked pike-perch G, L 32 €
served with mango and avocado salsa, primeurs, lime and sesame roasted 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

Milk chocolate panna cotta 12 €
served with raspberry curd and crushed chocolate chip cookies

Crème brûlée G 12 €
with Limoncello marinated strawberries

Apple sorbet G, L, V 6 €
flavoured with star anise

Chocolate truffle G, V 3 €

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