

# HOT ROCK DINNER

## EVENING BY THE STONE

*Hot Rock dinner is a meal that invites you to slow down and enjoy cooking at your table. Inspired by old ways of preparing food over an open fire, the hot rock brings that feeling into the dining room – simple, warm, and close to nature. We heat a natural stone to high temperature and bring it to your table. You place your choice of main on the stone and cook each bite just how you like it. It's a quiet, hands-on moment – something to share, something to remember.*

### STARTERS

#### **SMOKED WHITE FISH 22€**

Creamy fennel custard and gentle smoked fish LF

#### **TARTAR 23€**

Tartar of the day with black garlic and kale, a classic and elegant choice of flavours LF

#### **TOMATOES 19€**

Preserved tomatoes and horseradish cream, endless night's taste preserved for polar night LF

#### **PIKEPERCH 22€**

Junipersalted pike perch, northern fresh flavours to tune your palette LF

#### **MISO GLAZED CELERiac 18€**

Miso glazed celeriac with onion broth – warm tastes world wide LF,V

### CHOICE OF MAINS 45€

**Beef   Reindeer   Salmon   Vegetarian**

Served with potato purée chef recommended sauces

### SOMETHING SWEET TO FINISH

To end your journey we offer sweet desserts that are all about comfort

#### **INVISIBLE CUBE 16€**

baked white chocolate with edible gold LF

#### **NORDIC TIRAMISU 16€**

classic concept with the flavours of the land of aurora

#### **CRÈME CARAMEL 14€**

with the taste from land of Santa Claus LF