

Group menu 1.4.2022

Starters

Whitefish roe toast with smetana, red onion and lemon 15,-

Toast Skagen topped with whitefish roe 15,-

Crayfish bisque with seared scallop, fennel and malt crisp 14,-

Jerusalem artichoke soup with cold smoked salmon, onion mayonnaise and almond potato crisp 13,-

Vegetarian: Black salsify soup with celery croquet with truffle, salsa verde, parmesan and marcona almond 11,-
(Available as vegan)

Cured Sirloin of beef with **Jerusalem artichoke crisp, olives, almonds, tomato cottage cheese** and rocket 14,-

Main courses

Traditional fish soup from Aland islands served with black bread and cheese 18,-

Butter fried perch with crayfish sauce, vegetables of the season, crushed potatoes with cumin and black bread 34,-

Vegetarian: Potato gnocchi with mushrooms, beans, miso and pumpkins 26,-
(Available as vegan)

Corn fed chicken with risotto, olive red wine sauce, baked tomato and herb cottage cheese 29,-

Tenderloin of pork with Tarragon butter, Dijon red wine sauce, baked tomato and potato gratin 28,-

Red wine braised oxcheeks with Ramson butter, red wine sauce, beetroots and potato puree 31,-

Spicy fillet of beef “Nautical Style” served with a cold herb sauce, honey gherkins, red cabbage, princess beans, garlic butter and fried potatoes 38,-

Fillet of beef with pepper sauce, bacon, haricots verts and deep fried potatoes 38,-

Desserts

Creme Brulee 8,-

Dark chocolate mousse with raspberry sorbet and brownie crisp 10,-

White chocolate pudding with cinnamon crisp and rhubarb compote 10,-

Vanilla ice cream with warm butterscotch sauce and sea buck thorn berries 12,-

Nauticals chocolate truffle 4,50

Please notice: We reserve the right to change our prices without further notice.

Kindly choose a consistent menu for your whole group.

(Possible allergies and special diets will be taken into consideration.

Please notice that this menu is designed for groups of at least 15 people.

We kindly ask you to place your order at least three (3) days before your agreed arrival.

In case of uninformed changes, we will charge for all participants based on your original order.

We are more than happy to offer you customized arrangements and service packages according to your wishes, from coffee with cake to a nine-course tasting menu.

A warm welcome!

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