

## SEAFOOD BAR

### Oysters

*Fin De Claire* 1 pc.  
3,20

*Fin De Claire* platter 6 pc.  
17,40

*Fin De Claire* platter 12 pc.  
31,60

*Lemon, Red onion vinaigrette*

### Prawn Platter

*Natural Prawns,*  
*Limeaioli, Sweet chili sauce*  
17,50 / person

### Mussel Platter

*Marinated Mussel with Lime and Coconut,*  
*Mussel Marinière,*  
*Limeaioli*  
13,20 / person

## SEAFOOD BAR

### Seafood Platter vol 1.

*Oyster,*  
*Marinated Mussels with Lime and Coconut,*  
*King Prawn, Prawns, Razor clam, Whelks,*  
*Limeaioli, Sweet chili sauce,*  
*Red onion vinaigrette*  
22,80 / person

### Seafood Platter vol 2.

*Oyster,*  
*Marinated Mussels with Lime and Coconut,*  
*Mussel Marinière, King Prawn, Prawns,*  
*Razor clam, Whelks, Crab Claw*  
*Limeaioli, Sweet chili sauce,*  
*Red onion vinaigrette*  
28,40 / person

### Lobster Platter

*½ Lobster, Oyster,*  
*Marinated Mussels with Lime and Coconut,*  
*Mussel Marinière, King Prawn, Prawns,*  
*Razor clam, Whelks, Crab Claw*  
*Limeaioli, Sweet chili sauce,*  
*Red onion vinaigrette*  
36,20 / person



## SEAFOOD BAR

### Hummerisalaatti

*½ Hummeri, Vihreä salaatti*

### Hummer sallad

*½ Hummer, Grön Sallad*

### Lobster Salad

*½ Lobster, Green Salad*

22,00

### Seafood Platter vol 3.

*½ Hummeri, Osteri,  
Lime- kookosmarinoituja Sinisimpukoita,  
Sinisimpukoita Marinière, Katkarapuja,  
Taskuravunsaksi,  
Punasipulivinaigrettea, Sweet chili-kastiketta,  
Limeaiolia  
30,00 /hlö*

## SEAFOOD BAR

### Seafood Platter vol 3

*½ Hummer, Ostron,  
Lime- och KokosMarinerade Blåmusslor,  
Blåmusslor Marinère,  
Räkor, Krabb Klo,  
Tape-mussla,  
Rödlöksvinaigrette,  
Sweet chilisås, Limeaioli  
30,00 / person*

### Seafood Platter vol 3.

*½ Lobster, Oyster,  
Marinated Mussels with Lime and Coconut,  
Mussel Marinière, Prawns,  
Crab Claw  
Limeaioli, Sweet chili sauce,  
Red onion vinaigrette  
30,00 / person*



**Fisherman 's Choice**  
**39€**

Jogurtti-kurkkukeittoa, Tiikerirapua,  
Pippuripaahdettua Lohta  
Soppa på Yoghurt och Gurka, Tigerräka och Pepparstekt Lax  
Yoghurt and Cucumber Soup with Tiger prawns and  
Pepper-roasted Salmon

\*\*\*

Paistettua Siikaa, Basilikalla Maustettua Rapukastiketta  
Stekt Sik med Basilikakryddad Kräftsås  
Fried Whitefish, Crayfish Sauce Flavoured with Basil

\*\*\*

Maitosuklaamousse, Mansikkaliemi, Tuorejuustojäätelöä  
Mjölkchokladmousse, Jordgubbjus, Färskostglass  
Milkchocolate mousse, Strawberry Jus, Fresh cheese Ice cream



## First

Mussel Risotto with Fennel Sorbet 11.50  
– *pea croquant*

Yoghurt and Cucumber Soup with Tiger prawns 11.90  
– *pickled oysters*

Pepper-roasted Salmon and Salad with Nuts 10.60  
– *roasted tomatoes*

Goat cheese Cream with Marinated Asparagus 8.60  
– *sweet pepper dressing*

Scallops with Olives and Orange Marmalade 14.80  
– *scallop mayonnaise*

Herring Mousse with Dill Cucumbers and Dijon Sauce 7.90  
– *potato chips*

Lime-seasoned Tuna, Avocado Purée, Mangos 12.90  
– *mint and coriander*



## Second

### Bouillabaisse FishMarket

9.50 / 16.80

– *couscous and aioli*

### Fried Whitefish with Basil-seasoned Crayfish Sauce

21.80

– *potato purée*

### Lightly Smoked Salmon with Cauliflower Purée

18.50

– *grapefruit and rhubarb marmalade*

### Grilled Monkfish Cheek with Dark Olive Sauce

23.90

– *aubergine and sweet peppers*

### Halibut Poached in Olive Oil, Wine and Herb Sauce

25.70

– *Chorizo and King oyster Mushrooms*

### Witch sole, Roasted Soyabutter and Endive

21.50

– *tunafish and sesame*

### Saffronrisotto, Celeryfroth and Chantarelles

15.30

– *warm tomatogelé*



## FINISH UP WITH

<b>Valkosuklaa-persikkamoussea, Suklaasorbettia</b>	8,00
Mousse på Vitshoklad och Persika med Chokladsorbet White Chocolate and Peach Mousse, Chocolate sorbet	
<b>Karamellisoitua Passionvaahtoa, Sitruunaruohojäätelöä</b>	8,00
Karamelliserat Passionskum, Citrongräs glass Caramelized Passion fruit Mousse with Lemon grass Ice cream	
<b>Vaniljapannacotta, Mansikkasorbettia, Kanelimunkkeja</b>	8,00
Vaniljapannacotta, Jordgubbsorbet, kanelmunkar Vanilla Pannacotta, Strawberry Sorbet and cinnamon doughnuts	
<b>Sitrusohukaisia, Banaanijäätelöä</b>	8,00
Citruskryddade Tunnpannkakor med Bananglass Citrus Pancakes with Banana Ice cream	
<b>Pala juustoa / juustovalikoima</b>	5,00 / 9,00
Ostbit / Ostsortiment Piece of Cheese / Cheese plate	

	<b>France</b>	Bottle	8 cl
2000	Muscât de Beaumes de Venise, Delas, Rhône	42 €	9,0 €
	Banyuls, Domaine du Mas Blanc, Roussillon	79 €	8,5 €
	<b>Germany</b>		
1991	Zeltinger Sonnenuhr Riesling Trockenbeerenauslese, Mosel-Saar-Ruwer	156 €	
	<b>Austria</b>		
2002	Trockenbeerenauslese, Lenz Moser, Burgenland	42 €	9,0 €
	<b>Hungary</b>		
1995	Tokay Aszú 5 Puttonyos, Oremus	71 €	11,4 €
	<b>Australia</b>		
2003	Late Harvested Orange Muscat & Flora, Brown Brothers, Victoria	36 €	7,7 €
2003	Botrytis Semillon, Yalumba, Eden Valley	37 €	7,0 €
	<b>United States</b>		
2001	Muscat, Bonterra, Mendocino County, California	33 €	7,1 €
	<b>Canada</b>		
1998	Reserve Vidal Icewine, Mission Hill, British Columbia,	95 €	