



HESPERIA

RESTAURANT & BAR

JOULUMENU / CHRISTMAS MENU / 10.-25.12.2024

59,00 €

VIINIPAKETTI / WINE PACKAGE (16cl/ 16cl/ 8cl) 36,00

Aperitiiviksi Blueberry Blossa Glögi / For apéritif Blueberry Blossa Glögi 10,50

HESPERIA PLATE 19,50

Lohipastramia ja piparjuurta, katkarapuskagen, coppa-kinkkua,
pikkelöityjä kantarelleja ja lämmin perunavohveli

*Cured salmon with horseradish, hand-peeled shrimps "Skagen", Coppa ham,
pickled chanterelles and warm potato waffle*

Paradies Riesling Feinherb, Germany 13,20 | 62,00

TROUT (L, G) 34,00

Hiillostettua taimenta, palsternakkapyree ja tähtianishollandaise-kastiketta

Charred trout with parsnip purée and star anise seasoned Hollandaise sauce

Aveleda Alvarinho, vegan, Portugal 12,80 | 60,00

TAI / OR

PHEASANT (L, G) 32,00

Timjamivoissa paistettua fasaaninrintaa, tattirisottoa ja tummaa karpalokastiketta

Roasted pheasant breast fillet with cep risotto and dark cranberry sauce

Trapiche Reserve Malbec, Argentina 11,80 | 55,00

CHEESE (L) +5,00

Pienmeijerin Viinitarhurin juustoa, talon lakkahilloa ja focaccia-lastu

Artisan dairy farm produced cheese "Viinitarhuri" with house made cloudberry jam and focaccia crisp

Graham's Natura Reserve Ruby Port, W, & J, Graham's, Douro, Portugal 8,80 – 8cl

CRÈME BRÛLÉE (L, G) 13,50

Appelsiini Crème brûlée, piparkakkucrumblea ja glögi-kumkvattihilloke

Orange seasoned Crème brûlée with ginger bread crumble and glogg-kumquat jam

Sauternes Réserve Mouton Cadet, France 12,40 – 8cl