



Christmas Dinner at Marski

24–25 December 2026 | Seatings at 15–18 and 19–21

€70

Starter Buffet

Green salad with Marski vinaigrette (V, G)
Wild mushroom salad (V, G)
Beetroot rosolli with beetroot foam (V, G)
Waldorf salad (V, G)
Shrimp Skagen with rye crisps (L, G)
Caviar cream and whitefish roe mousse (V)
Pickled vegetables (V, G)
Fennel carpaccio with lingonberry aioli (V, G)

Marski Herring Selection

Salmiakki herring (D, G)
Garlic herring (L, G)
Blackcurrant herring (D, G)
Juniper-marinated Baltic herring (D, G)

Marski Fish Selection

Gravlax and cured whitefish (D, G)
Creamy mustard sauce with apple (D, G)
Warm-smoked rainbow trout with tartar sauce (L, G)

Cold Cuts Selection

Pepper-roasted beef with roasted horseradish aioli (D, G)
Turkey pastrami with Cumberland sauce (D, G)
Seitan “ham” (D)
Traditional Christmas ham with peas and prunes (D, G)
Christmas sausages with Marski mustard and braised red cabbage (L, G)

L = Lactose-free LL = Low Lactose D = Dairy-free G = Gluten-free V = Vegan

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Plated dish

Lutefisk (L, G)

White sauce, green peas, melted butter

Warm main course served plated at the table

Grilled petit tender with creamy pepper sauce (M, G)

Turkey breast stuffed with chestnut stuffing and herb red wine sauce (L, G)

Roasted Arctic char with white wine sauce (L, G)

Beetroot rösti with nut vinaigrette and Chavre mousse (V, G)

Dessert Buffet

Christmas log cake (L)

Traditional Christmas tarts (L)

Finnish cheeses with Marski jams and Åby crispbread (L)

Raspberry-blueberry and caramel chocolate raw cakes (V, G)

Vanilla & star anise panna cotta (L, G)

Marmalade selection (V, G)

Assorted chocolates

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