CHRISTMAS EVE

Rukahovi restaurant 24.12.2026
klo 18 – 21
84 € / persom, children-50% (3-12v)
tablerevations: rukahovi@scandichotels.com, 0405480856

Starters

Green salad with lemon-passion vinaigrette (M, G, V)
Roasted beetroot M, G
Blue cheese and roasted walnuts (L, G, V)
Lemon marinated potatosalad and spinach (M, G, V)
Waldorf salad (M, G, V)
Garlic cucumbers, honey and sour cream (L, G)
Traditional mushroom salad (L, G)
Selection of herring (L, G)
Rainbow trout roe (DF, G), Caviart (V) Shrimp Skagen (L, G)
Sour cream and red onion (L, G)
Smoked vendace mousse and Finnish archipelago bread (L)
Traditional gravlax with majordomo's sauce (M, G)
Smoked rainbow trout and remoulade sauce (L, G)
Smoked turkey breast and lingonberry jam (L, G)
Roast beef with Brussels sprout and chestnut sauce (L, G)
Beef tartare and horseradish (L)

Main Courses

Christmas ham, peas, plums and ham sauce (L, G)
Slow-cooked reindeer roast and lingonberries (L, G)
Christmas sausages and braised red cabbage (L,G)
Flamed Arctic char with crayfish sauce
Potato, carrot and rutabaga casseroles (L, G),
Parsley potatoes (L, G)

Desserts

Christmas tarts and gingerbread cookies (L)
Yule log (L)
Selection of cheeses, house jam, and crackers
Mulled wine cheesecake, candies (L, G)