



AUTUMN WINTER 2025

PASSED OR STATIONED

Our chef's favorite selection for the season! We've kept the most popular appetizers from 2024 and introduced exciting new flavors and combinations. This menu features beloved European appetizers with an Asian flair, including fresh seafood dishes and vibrant salads. By using seasonal, locally sourced ingredients, we support sustainability while delivering exceptional taste. Perfect for those who appreciate innovative cuisine and responsible dining.

VEGAN APPETIZERS

- Tartlets with roasted butternut squash, caramelized onions, and almond mozzarella
- Mini cups with lentil and beet salad, topped with vegan yogurt dressing
- Bruschetta with roasted mushrooms, truffle oil, and vegan cream cheese
- Salad in cups with grilled tofu, roasted pumpkin cubes, and rosemary
- Mini stuffed bell peppers with quinoa, spinach, and vegan parmesan

VEGETARIAN APPETIZERS

- Beet mousse with goat cheese in cups
- Salad of pear with gorgonzola
- Bruschetta with smoked paprika and feta cheese
- Bruschetta with mascarpone and berry jam
- Tartlet with goat cheese, pear, and pecans
- Tartlet with chestnut cream and hazelnuts
- Bruschetta with roasted pumpkin, ricotta, and truffle honey



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FISH/SEAFOOD APPETIZERS

- Avocado mousse and salmon in cups
- Carpaccio of sea bream with grapefruits, fennel and samphire
- Herring tartare with apples
- Mini pancakes with salmon and red caviar
- Tartlet with forshmak (herring salad)
- Sandwich with salmon
- Tuna tartare with caramelized chili and basil oil

MEAT APPETIZER

- Carpaccio of beef with capers
- Carpaccio of venison with shiitake mushrooms
- Sweet potato mousse with duck
- Bruschetta with duck, gorgonzola, and cherry
- Bao burger with duck
- Bao burger with pork
- Bruschetta with jamón and persimmon
- Bruschetta with prosciutto, fig, and brie cheese
- Tartlet with chicken pâté and cranberry jam

DESSERTS

- Chocolate fountain / season fruit skewers
- Chocolate and hazelnut mousse tartlet
- Chocolate biscuit trifle with cherries
- Snickers trifle (caramel and salted peanuts)
- Carrot cake trifle with orange and seabuckthorn
- Vanilla biscuit trifle with cranberries
- Vegan, lactose-free, berry cheesecake
- Gluten-free, lactose-free lemon curd

