

2025



— CHRISTMAS BUFFET —



Cold dishes

- Salted salmon marinated in gin with cream cheese and fish roe
- Christmas herring with juniper berries and pickled onions
- Shnelli potato salad with crispy bacon, pickles, capers and onion
- Beef slices with tuna mayo (L)
- Baked beetroot with goat's cheese and honey & wholegrain mustard sauce (L)
- Cherry tomatoes marinated in pesto (V)
- Green salad with string beans, pomegranate seeds and roasted chickpeas (V)
- Champignons steeped in white wine (V)

Hot dishes

- Slow-cooked pork with plums and lingonberries
- Chicken thigh meat in an orange & mint marinade
- Baked salmon with herb butter
- Roast potatoes with rosemary
- Orange & ginger sauerkraut
- Stewed carrots
- Red wine sauce with cranberries
- Cream sauce with green pepper and cognac (L)

Desserts

- Carrot & cream cheese cake with candied orange (L, G)
- Chocolate mousse with Christmas spices (L)
- Red Velvet cake with berries (L, G)

Vegetarian mains

- Asparagus & pea risotto with truffle cream sauce (L)
- Baked butternut squash with basil pesto, mashed potatoes and pomegranate & red wine sauce



Price: €40

L: lactose-free • G: gluten-free • V: vegan

Menus can be ordered for groups of 15+ people. Orders must be placed at least 48 hours in advance. Dishes may contain allergens. Ask for more information.



SHNELLI RESTO