



MEETING PACKAGE

POHJOLA



MORNING

Männikkölä Karelian pastry with egg butter
Authentic handmade Karelian pastries from North Karelia

OR

Finnish archipelago bread and smoked vendace
Smoked vendace from Lake Pielinen served with dill cucumber
and traditional Finnish archipelago bread

Löfbergs coffee or Althaus Earl Grey Imperial tea

LUNCH

Select either Sato or Juuret menu for your group
A moment to enjoy seasonal Finnish flavors

AFTERNOON

Sliced fresh fruit and Haven's apple bun
Seasonal fruits and a sweet bun filled with Haven's homemade apple jam

Löfbergs coffee or Althaus Earl Grey Imperial tea



LUNCH MENU

SATO

A moment with seasonal Finnish flavors



Velvety wild mushroom soup
with sautéed Finnish winter apple

A rich and silky soup made from Finnish porcini mushrooms,
served with sautéed Finnish winter apple

Smoked Finnish rainbow trout, braised turnip
and Lapland almond potato purée

Traditionally smoked Finnish rainbow trout from Haven,
served with braised turnip and a rich purée made from
Lapland almond potatoes

Finnish chocolates

Löfbergs coffee or Althaus Earl Grey Imperial tea



LUNCH MENU

JUURET

A moment with seasonal Finnish vegetables



Grilled carrot, sprout salad and
Mustaleima emmental cheese

Grilled Finnish carrots, a fresh salad of Kotipelto sprouts and
intensely aromatic Mustaleima emmental cheese

Roasted pumpkin, broad bean and root vegetable bake
with dark mushroom sauce

Golden roasted pumpkin, a bake made from Finnish
broad beans and root vegetables served with a rich,
deep-flavoured mushroom sauce

Finnish chocolates

Löfbergs coffee or Althaus Earl Grey Imperial tea



DINNER MENU

KASKI

A moment with traditional Finnish smoked flavors



Lightly smoked duck breast,
Finnish Rosette apple compote and pickled red cabbage

Lightly smoked wild duck breast, sweet and refreshing
compote made from Finnish Rosette apples, and
traditionally pickled red cabbage

Charred whitefish, roasted Jerusalem artichoke
cauliflower purée and crayfish sauce

Whitefish from the Gulf of Finland, charred and served with roasted
Jerusalem artichoke, silky cauliflower purée and a rich crayfish sauce

Traditional rye blueberry pie made with
wild Finnish blueberries and cardamom sauce

A traditional delicacy from the Savonia region,
baked with Finnish wild blueberries in a rye crust and
served with aromatic cardamom sauce

Löfbergs coffee or Althaus Earl Grey Imperial tea



DINNER MENU

KOTO

A moment with the most comforting flavors of Finland



Potato flatbread, smoked pike roe,
whipped cream and crispy almond potatoes

Northern Finnish potato flatbread served with
delicately smoked Finnish pike roe, rich whipped sour cream
and crispy roasted almond potatoes

Grilled Finnish pork tenderloin, dark bay leaf sauce
and pea-potato croquette

Grilled free-range Finnish pork tenderloin, served with
a rich bay leaf-infused sauce and a pea-potato croquette made
with peas from the Satakunta region

Rosemary-infused raspberry and blackcurrant ice cream,
thyme-flavoured almond cake and raspberry sauce

Fresh flavours of Finnish garden berries served with
rosemary-infused ice cream, aromatic thyme almond cake
and rich raspberry sauce

Löfbergs coffee or Althaus Earl Grey Imperial tea