

LEVI SUMMIT BUFFET MENU 66 €/person



SALADS

Green Salad (Df, Gf)
Cucumber with Dill (Df, Gf)
Couscous Salad (Df, Gf)
Tomato and Rucola Salad (Lf, Gf)

SOUPS

You can choose one soup Mushroom Soup (Lf, Gf) Tomato and Goat Cheese Soup (Lf, Gf) Cauliflower and Truffle Soup (Lf, Gf)

COLD APPETIZERS

You can choose one vegetable, one fish and one beef option.

Vegetable Options

Marinated Portobello with
Walnuts (Df, Gf)
Sun Dried Tomatoes and
Potato Salad (Df, Gf)
Quinoa Vegetable Salad (Df, Gf)
Cherry Tomatoes and Mozzarella
Salad (Lf, Gf)
Lappish Cheese Salad with
Cranberry Sauce (Lf)

Fish Options

Warm Smoked White Fish (Df, Gf)
Warm Smoked Salmon with
Chili Jam (Df, Gf)
Seafood Salad with Aioli (Lf, Gf)
Miso Seasoned Salmon with
Finnish Archipelago
Bread (Lf)

Meat Options

Beef Pastrami and Coleslaw (Lf, Gf)
Smoked Reindeer and
Dark Bread (Lf)
Copa Ham and Fig Jam (Df, Gf)

MAIN COURSES

You can choose two options and one side dishes

Main Course Options

Salmon Seasoned with Rosemary (Lf, Gf)
Portobello and Nettle Hummus (Df, Gf, Vgn)
Sauteed Reindeer (Lf, Gf)
Beef Cheek Braised in Red Wine
Provence Broiler (Lf, Gf)

Side Dishes

Garlic and Broccoli Casserole and Potato Gratin (Lf, Gf) Ratatouille and Potato Wedges with Herbs (Df, Gf) Root Vegetables and Mashed Potatoes (Lf, Gf)

DESSERTS

You can choose two options
Selection of Cheeses and Fresh Fruits (Lf, Gf)
Cheesecake and Chocolate Cake
Cloudberry Pannacotta (Lf, Gf)

Coffee/tea is included in menu price. Children 4-12 years of age -50%.

Extra starter 7 € / person, extra main course 10 € / person, extra dessert 6 € / person. Minimum charge 20 people.

One menu can be chosen for group.

Gf = Gluten free, Lf = Lactose free, Df = Dairy free, Vgn = Vegan | Special diets and allergies are taken into account.