

SOUTHPARK

BRUNCH • LUNCH • EVENTS

FATHER'S DAY BRUNCH 18.11.

Brunch 42,90 € Sparkling Brunch 50 € Children 1-11 yo - 2 € / age year

WARM DISHES

Slow-cooked beef chuck with red wine sauce (G, M)
Butternut squash Wellington with red wine sauce (V)
Roasted root vegetables with syrup and truffle mushrooms (G, L, V*)

FROM THE BUFFET

Classic Caesar salad with croutons (G*, L, contains fish)
Country-style potato salad with citrus dressing (G, V)
Roasted butternut squash, pomegranate, roasted nuts and pecorino (G, L, contains nuts)
Green salad with house vinaigrette (V, G)
Wild mushroom salad (G, L)
Roasted beetroot salad (G, M)
Antipasti vegetables with feta (G, L)
Smoked reindeer crostini (L)
Devilled eggs (M, G)
Hot-smoked rainbow trout with maître d'hôtel sauce (M, G)
Grandma's cucumbers (G, V)
Shrimp Skagen (M, G)
Tofu Skagen (V, G)
Cheeses (G, L)
Cold cuts (G, L)
Herring of the day (M, G)
Pickled red onion (G, V)
Marinated olives (G, V)
Kale pesto (G, L)
Roasted red pepper and chipotle spread (G, V)

BREADS AND SIDES

House bread selection (V)
Butter (G, L), margarine (G, V)
Karelian rice pies (G*, L) with egg butter (L, G)

DESSERTS

Southpark's Black Forest cake with dark chocolate and cherry (L)
Vanilla panna cotta with lemon curd and crispy oats (L, G)
Warm apple pie with vanilla sauce (V)
Selection of mini pastries (V) (VL)
Marmalades (G, V) and chocolate spread (G, L, contains hazelnuts)
Assorted sweets

DRINKS

Vastajauhattua Segafredo Pausa kahvia
valikoima haudutettavia teelajeja
Tuoremehuja

Ask our staff for gluten-free/vegan options.
We reserve the right to make changes.