

# Harvest menu

## Appetizers

**Turnip soup**                    **7.60**  
- creamy puréed turnip soup,  
toasted rustic bread and traditional butter

**Rössy with sipatti**    **9.50**  
- blood pudding baked in butter,  
bacon béchamel, lingonberries

## Main courses

**Fish loaf**                    **25.50**  
- Tavern salmon and pike loaf, forest mushroom sauce,  
steamed root vegetables and dill potatoes

**Pork neck**                    **24.80**  
- roasted pork neck and smoked side of pork, creamy mustard sauce,  
sautéed root vegetables and mashed potatoes

**Lamb kidneys**            **23.60**  
- lamb kidneys in cream sauce,  
cranberry jelly and barley risotto with herbs

## Desserts

**Lingonberry foam**    **8.50**  
- fluffy lingonberry and kama pudding

**Apple crumble**            **8.50**  
- warm oats and apple crumble made with Finnish autumn apples  
and vanilla dressing



Kekri is an old Finnish harvest festival. Kekri was celebrated from the end of September till early November. It did not have any fixed dates, but the end of the harvest season was celebrated on each farm when the autumn tasks were completed. When the crops were harvested and the slaughtering done, it was time to celebrate exuberantly, with good food and drinks. Nobody was allowed to stay hungry because that would have meant a meager harvest the following year.