

CABINET MENU

ZIVAGO

MENU IS DESIGNED FOR BIGGER GROUPS: WE SERVE THE SAME STARTERS AND DESSERT FOR ALL. BUT EACH PARTY MEMBER CAN CHOOSE THEIR MAIN COURSE

STARTERS

ZIVAGO ZAPAS MIX **LF** vegan and glutenfree made to order

Citrus marinated mushrooms, roasted cherry tomatoes, chili marinated and smoked green mammoth olives, deep-fried cauliflower & pickled fresh cucumber and carrot. Sauerkraut bread and bolete butter

WINE RECOMMENDATION
WOLFBERGER RIESLING SIGNATURE
RIESLING / AC ALSACE, FRANCE
48€/BOTTLE 8,7€/12CL

MAIN COURSE OPTIONS

REINDEER SHANK **L, G**

Long Stewed & Rosemary Seasoned Reindeer Shank from Tannila's Farm, Cranberry Sauce, Potato Butter, Pickled Cucumber & Lingonberry, Pickled Mushroom
Tyrnävä potato wedges & a selection of dips

WINE RECOMMENDATION
BIG GAME MALBEC
MALBEC / MENDOZA, ARGENTINA
49€/BOTTLE 9€/12CL

FROM THE LAKE & THE SEA **L, G**

Cold-smoked pike Salmon roll, Cod liver mousse, Crab sauce & Pickled celery
Tyrnävä potato wedges & a selection of dips

WINE RECOMMENDATION
WOLFBERGER W3
RIESLING, PINOT GRIS, MUSCAT / AOC ALSACE, RANSKA
48€/BOTTLE 8,7€/ 12CL

TOFU & TOMATO **V, G**

Smoked Beer Marinated & Grilled Tofu, Basil Cherry Tomato Onion Fry, Tomato Veganaise & Vegan Parmesan, Strawberry Balsamic
Tyrnävä potato wedges & a selection of dips

WINE RECOMMENDATION
GESARI PINOT GRIGIO FIORILE
PINOT GRIGIO / DOC DELLE VENEZIE, ITALY
48€/BOTTLE 8,7€/12CL

DESSERT

CHOCOLATE & BLUEBERRY **V, G**

Chocolate Brownie, Blueberry Ice Cream, Blueberry Gel & Syrup Cookie Crumb

PRICE 54€ / PERSON

Please inform us about your group size, main course orders, and any allergies or special diets a week before your scheduled event by email: info@zivago.fi

VEG = VEGAN / DF = DAIRY FREE / LF = LACTOSE FREE / LL = LOW LACTOSE / GF = GLUTEN FREE
Please ask our staff about further information about food ingredients and allergens.
We only use Finnish meat products.