



THE BIRCH
NORTHERN LIGHTS RESTAURANT

STARTERS

Tomato & Mozzarella with Balsamic Glaze & Crispbread (L, AVAILABLE GF)

A delightful medley of fresh tomatoes, lactose-free mozzarella, and tangy balsamic, accompanied by crispbread or gluten-free alternative.

€ 11.90

Herb-Infused Vegetable Tartlet with Red Onion
& Marinated Tomatoes (VEGAN, G)

An herb-infused vegan tartlet topped with sweet red onion and tangy marinated tomatoes, offering a perfect balance of flavors.

€ 12.50

MAINS

Pan-Seared Perch with Dill Potatoes & Bechamel Sauce

Delicately pan-seared perch served with tender dill-infused potatoes and a velvety béchamel sauce.

€ 27.90

Reindeer, Beetroot, Dark Cranberry Sauce (L, G)

Our changing dish is made with seasonal ingredients

€ 39.90

Grilled Vegetable Patty with Warm Potato Salad & Tomato Confit (L,G)

A grilled vegetable patty paired with a warm potato salad and slow-cooked tomato confit, a delightful vegan and gluten-free dish.

€ 20.90

DESSERTS

Blueberry Crème Brûlée (Lactose-free / Gluten-free)

Silky custard infused with blueberries, topped with a crisp caramelized sugar crust.

€ 10.90

Tarte Tatin (Lactose-free / Gluten-free)

Golden caramelized apples embraced by delicate, buttery pastry.

€ 10.90