



MAY DAY 1.5.2026

### STARTER BUFFET

Green salad and herb vinaigrette (V, G)  
Caesar salad (L)  
Haven potato salad (V, G)  
Watermelon, rhubarb and feta (L, G)  
Broccoli seasoned with sesame (V, G)  
Baby potatoes and dill butter (L, G)  
Herring caviar (L, G)  
Lemon herring (L, G)  
Whiskey-mustard herring (L, G)  
Rainbow trout roe, sour cream and finely chopped onion (L, G)  
Grav lax and horseradish-flavoured sour cream (L, G)  
Fried sausages (L, G)

### MAIN COURSES

(served to the table)

Chargrilled whitefish, asparagus and a fish roe sauce (L, G)

or

Grilled pork tenderloin, creamy tarragon sauce and russet potato purée (L,G)

or

Asparagus barley 'risotto', marinated mozzarella and pickled rhubarb (L)  
(Available as a vegan option)

### DESSERT BUFFET

Almond cake, Mascarpone cream and berry sauce (L,G)  
Sugar donuts (L) and Haven's homemade jam (L,G)  
Marshmallows and sweets (G)  
Assorted cheeses

MENU 69€