

MENU

GROUP MENU 2022

ÅLAND
DISTILLERY

ÅLAND DISTILLERY

Group Menu - Lunch

Pulled pork burger with classic sides and roasted potatoes
Veg: Pulled Jack Fruit with classic sides and roasted potatoes
Price: 18€

Fish soup served with garlic bread
Veg: Creamy veggie soup with spicy yogurt & garlic bread
Price: 15€

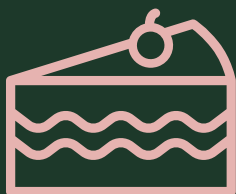
Lasagne served with salad
Veg: Feta cheese & spinach lasagne
Price: 12€

Signature grilled sandwich with beef, caramelized onion, crispy kale salad & sides , roasted potatoes
Veg: Grilled cheese sandwich with sides & roasted potatoes
Price: 18€

Roasted beef served with red wine sauce, herb butter, veggies, sallad & roasted potatoes
Veg: Roasted cabbage serve with white wine butter, herb butter, veggies, sallad & roasted potatoes
Price: 20€

Pasta bolognese, sallad serve as a side dish or starter, bread included
Veg: Pasta with cocktail tomatoes, cheese, balsamico & spinach
Price: 14€

Baked potato with shrimps (skagen) or feta cheese and side sallad
Price: 15€



DESSERT

Ålands pannkaka	6€
ice cream with warm toffee sauce	6,50€
carrot cake	5,50€
cinnamon bun	3,50€

Prices includes coffee

ÅLAND DISTILLERY

Distillery Tour & Tasting

We start with a pre-drink at the bar to later continue in the heart of our business, the distillery, the room where we burn our spirits.

A host will explain how the alcohol is made, share information about our business, our goals and future plans.

After this, we will get a tour of the world of flavors, by tasting 3 of our spirits with the help of your host.

Prices:

Tour & tasting: 32 € / person
10 € / person for non-alcoholic tasting, then you test locally made non-alcoholic drinks.

Time: approx. 45-60 min

Roundtour without tasting: 5 € / person

Time: approx. 25-30min

For groups under 10 people outside our opening hours, an opening fee of 100 € will be added.