



GROUP MENUS

4.7.2024 – 26.4.2025

LUNCH MENU (12:00-16:00) 34,50

STARTER: KING CRAB SOUP
MAIN: FISH WALLENBERG
DESSERT: HOUSE ICE CREAM & COFFEE

FISH MENU 59,00

STARTER: KING CRAB SOUP
and fried king crab tail
MAIN: FRIED REDFISH
white wine sauce and mashed potatoes
DESSERT: WARM CHOCOLATE CAKE
black currant compote and vanilla ice cream

REINDEER MENU 84,00

STARTER: KING CRAB IN CRAB BROTH
150g steamed king crab legs
MAIN: REINDEER IN TWO WAYS
red wine sauce and potato-root vegetable gratin
DESSERT: CRÈME BRÛLÉE
and marinated cloudberrries

We serve one single set menu for the whole group.

Please inform us in case of any allergies or special diets in advance. Thank you.

We reserve the rights to make changes in the menus if necessary.

KING MENU 189,00

STARTER: ASSORTMENT OF ARCTIC FLAVORS
king crab cake, sugar salted fish
and roe mousse
MAIN: WHOLE FRESH KING CRAB STRAIGHT
FROM OUR AQUARIUM
one crab (about 3kg) is enough for four persons.
We serve the crab with coconut, white wine and
crab sauce. Side dishes with green salad and roasted
potatoes are included. (we can also change the
potatoes to rice, let us know in advance!)
DESSERT: CRANBERRY PARFAIT

CRAB MENU 98,00

STARTER: ASSORTMENT OF ARCTIC FLAVORS
king crab cake, sugar salted fish
and roe mousse
MAIN: KING CRAB IN WHITE WINE
300g steamed king crab legs, side dishes with
green salad and roasted potatoes are included.
(we can also change the potatoes to rice,
let us know in advance!)
DESSERT: CRANBERRY PARFAIT

King Crab House Finland Oy
restaurant@kingcrabhouse.fi
+358 (0) 400 138 333
www.kingcrabhouse.fi



RESERVATION TERMS & CANCELLATION POLICY

The reservation is valid upon written confirmation. Changes and cancellations must be confirmed in writing.

The reservation is valid for the number of guests the client has ordered and it can be decreased:

- 7 days before happening, if the group is maximum 14 persons
- 14 days before happening, if the group is maximum 15-30 persons
- 21 days before happening, if the group is over 30 persons

After this a 10 % decrease will be notified 3 bank days before happening.

If the information of reduction of the number of participants comes later or not at all, the restaurant has the right to charge the customer for all services ordered in advance according to the number of persons ordered.

If the number of participants is substantially changed, the restaurant has the right to state a different area in the restaurant and renegotiate the details of the order.

The choice of the menu must be told:

- 7 days before happening if the size of the group is maximum 14 persons
- 14 days before happening if the size of the group is more than 14 persons

In addition, we ask you to confirm minimum 7 days before happening:

- Special diets and allergenes
- Drinks that are selected for group
- Name of the host of the group
- Time schedule for the happening

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Cancellations of groups of max. 14 persons

Cancellation of the reservation must be notified no later than 7 days before the start of the event to not be charged by the restaurant.

If the cancellation is done 6-3 days before the event; the client will be charged 50% of the total amount of the order according to last stated number of guests.

Cancellation of groups of 15-30 persons

Cancellation of the reservation must be notified no later than 14 days before the start of the event to not be charged by the restaurant.

If the cancellation is done 13-3 days before happening, the client will be charged 50% of the total amount of the order according to last stated number of guests.

If the cancellation is done less than 3 days prior to the event, the client will be charged 100% of the total amount of the order according to last stated number of guests.

Cancellation of groups more than 30 persons

Cancellation of the reservation must be notified no later than 21 days before the start of the event to not be charged by the restaurant.

If cancellation is done 20-8 days before happening, the client will be charged 50% of the total number of the order according to last stated number of guests.

If the cancellation is done less than 8 days prior to the event, the client will be charged 100% of the total amount of the order according to last stated number of guests.

General cancellation policy

- Drinks and bottles that are opened/prepared for the event will be charged
- There can be made exceptions in the reservation terms if the restaurant has agreed on these in writing with the customer
- If a group menu is not chosen in advance, the value of the order will be calculated as 50€/person

Paying policy

If no other ways of payment are agreed on, the customer pays in cash, debit- or credit card. If invoicing has been agreed in advance the restaurant can send the bill afterwards. An invoice surcharge is added in the bill. Please note that we will use pre-invoicing for part of the value if necessary.

The customers responsibility

The customer agrees to the reservation and payment terms when confirming the reservation. The client is responsible of equipment and goods brought to the restaurant. The customer agrees on to follow the directions of the restaurant staff regarding the use of the premises and the restaurant's furniture. The customer is liable for damages caused by the equipment and furniture brought by the subscriber or by the guests to the property of the restaurant. In the event of any damage, we will charge any repair, cleaning, or other costs incurred by the customer.

King Crab House Finland Oy, 25.04.2024

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