

GROUP MENU

DINNER

STARTERS

Salmon mosaic with black garlic aioli, pickled cucumber, and yuzu-miso sauce
Beef tartare with caper mayonnaise, marinated mustard seeds, and brioche bun
Cured duck with goat's cheese, kumquat, sea buckthorn and
Jerusalem artichoke crisp
Jerusalem artichoke carpaccio with pesto, pine nuts, and sun-dried tomatoes (V)

MAINS

Pike-perch with cauliflower cream, asparagus, broccolini, dried fennel, and
apple cider sauce
Corn-fed chicken with sweet potato cream, vegetables, hazelnuts, and
blackcurrant demi-glace sauce
Duck fillet with carrot cream, kumquat, romanesco, and cherry sauce
Leek confit with king oyster mushroom, leek cream, vegan parmesan, and king
oyster mushroom sparkling wine sauce (V)

DESSERTS

Chocolate mousse with brownie, raspberry gel, toffee sauce,
and raspberry sorbet
Lemon panna cotta with meringue, lemon cream, and lavender ice cream
White chocolate ganache with red currant gel, sablé biscuit, and red
currant sorbet
Coconut panna cotta with sous vide pineapple and lime sorbet (V)

Starter and main course **35 €**
Main course and dessert **31 €**
3 courses **44 €**

The Rannahotell restaurant group menu is available for a minimum of 10 guests
and the pre-order time is at least 5 working days.
Please inform us of any dietary requirements or allergies when placing your order,
so we can provide the most personalized and flexible solution.
The group menu requires the same selection for all guests.