

GROUP MENU

LUNCH

STARTERS

Beet-cured salmon with horseradish mayonnaise, marinated beetroot, and crostini
Beef carpaccio with arugula, pine nuts, and parmesan
Creamy cauliflower soup with roasted cauliflower and crispy panko (V)

MAINS

Perch fillet with potato cream, vegetables pesto & cream sauce
Duck leg confit with pearl couscous, roasted baby carrots, and red wine sauce
Mushroom risotto with vegan parmesan and vegetables (V)

DESSERTS

Pavlova with cream cheese mousse and strawberries
Layered chocolate cake with cherry sauce and coffee ice cream
Tonka bean crème brûlée with sea buckthorn gel and fresh berries
Sous vide pear with toffee sauce, oat crumble and
vanilla ice cream (V)

Starter and main course **28 €**
Main course and dessert **24 €**
3 courses **35 €**

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.