

GROUP MENU

DINNER

STARTERS

Salmon mosaic with black garlic aioli, vinegar cucumber and yuzu miso sauce
Beef tartare with smoked mustard seed mayonnaise, cured egg yolk, Kolotsi Farm
truffle cheese and brioche
Cured duck with goat cheese, kumquat, sea buckthorn and
Jerusalem artichoke crisps
Wild mushroom cream soup with truffle oil, roasted onion and sautéed
mushrooms (V)

MAIN COURSES

Sea bass with turnip cream, parsnip crisps, baby turnips and sparkling
wine-tarragon sauce
Rabbit confit with smoky potato cream, vegetables and spiced sauce
Duck breast with parsnip cream, roasted carrots, romanesco and black
plum-red wine sauce
Cauliflower steak with cauliflower cream, white asparagus, brown butter and
truffle-white wine sauce (V)

DESSERTS

Chocolate mousse brownie with raspberry gel, toffee sauce
and raspberry sorbet
Raspberry panna cotta with mint crumble, raspberry foam and tuile biscuit
White chocolate ganache with cranberry gel, sablé biscuit
and cranberry sorbet
Caramelised sous vide pineapple with roasted pistachios
and coconut ice cream (V)

Starter and main course **38 €**
Main course and dessert **33 €**
3-courses **46 €**

Rannahotell's 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.