

GROUP MENU

LUNCH

STARTERS

Beetroot cured salmon with horseradish mayonnaise, pickled beetroot and crostini
Äntu Manor chicken liver pâté with jerusalem artichoke crisps, lingonberry chutney and apple jam on brioche
Jerusalem artichoke & cauliflower cream soup with roasted peanuts and herb oil (V)

MAIN COURSES

Pike-perch fillet with sweet potato cream, vegetables and leek–white wine sauce
Pork tenderloin with smoky potato cream and thyme–red wine sauce
Mushroom risotto with vegan parmesan and vegetables (V)

DESSERTS

Pavlova with cream cheese–whipped cream and fresh berries
Tiramisu with mascarpone cream and raspberries
Orange crème brûlée with kumquats
Sous vide pear with toffee sauce, oat crumble and vanilla ice cream (V)

Starter and main course **30 €**
Main course and dessert **26 €**
3-courses **37 €**

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.