

# Ballroom May Day Lunch

## STARTERS

- Baltic herring with garlic (L, G)
- Baltic herring with mustard (L, G)
- Traditional pickled herring (L, G)
- Forest mushroom salad (L, G)
- Gravlax with sweet mustard-dill sauce (L, G)
- Fish roe mousse & malt bread (L)
- Smoked vendace from Pielinen, sour cream and red onion (L, G)
- Spring potato salad with smoked salmon (L, G)
- Caesar salad with hand-peeled shrimps (L)
- Grilled asparagus, buffalo mozzarella and pine nuts (L, G)
- Roasted beetroot, goat cheese and lemon vinaigrette (L, G)
- Prosciutto e melone (L, G)
- Roast beef with green pepper and horseradish crème (L, G)
- Italian cold cuts (L, G)
- Sausages, meatballs and house-made apple mustard (L, G)
- Sourdough bread, malt bread and butter (L)

## MAIN COURSE

- Pan-fried pike perch, asparagus, spring potatoes and champagne sauce (L, G)  
OR
- Roasted cauliflower, spring potatoes, crispy kale and champagne sauce  
(L, G, available as vegan)  
OR
- Finnish marbled sirloin, asparagus, spring potatoes and Choron sauce (L, G)

## DESSERT

- Traditional Finnish mead
- Doughnuts with vanilla (L)
- Lime cheesecake (L)
- Meringues (L, G)
- Chocolate brownies (L)
- Lemon-white chocolate  
panna cotta with rhubarb (L)
- Sweets



NH COLLECTION  
HELSINKI GRAND HANSA