

Grand Hansa May Day Lunch

STARTERS

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