



NAANTALI

SPA & HOTEL

GROUP MENUS 2024
(minimum 20 persons)

MENU 1 / 65,50 €

**Gravlax with dill buttermilk sauce
and salted lemon (G, L)**

**Thyme-braised lamb neck with parsnip puree
and potato confit (G, L)**

**Yogurt pannacotta with roasted meringue, lingonberry gel,
and oat crumble (G, L)**

Coffee/tea

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MENU 2 / 67,50 €

Carpaccio (G, L)

Thinly sliced beef fillet, pickled red onion, burnt black pepper,
crispy capers, and sage cream

**Roasted arctic char with smashed fingerling potatoes
and walnut brown butter vinaigrette (G, L)**

Chocolate sea buckthorn-honey pastry (G, L)

Coffee/tea

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MENU 3 / 57,50 €

Beet carpaccio

Rosemary-walnut brittle and herb cream (V, G)

Cauliflower-potato gnocchi with truffle (V, G)

Chocolate and black currant dessert (V, G)

Coffee/tea

Please choose a unified menu for your group.
Dietary restrictions and allergies notified in advance will be accommodated.