



## WEDDING MENU 2023

### Menu €56.00 per person

*Choose 4 starters and 1 main course. Plus one main course + €6.00*

#### Options for starters:

- Salad of fresh greens with herbs, raspberry vinaigrette (V, G)
- Rustic salad à la maison (M, G)
- Roasted beetroot, goat's cheese and tarragon (VL, G)
- Salad with Ruska egg cheese and melon with basil cream (L, G)
- Citrus-marinated asparagus, charcoal-grilled carrots and pickled yellow mushrooms (G, V)
- Salmon ceviche à la Mestaritalli (L, G)
- Warm-smoked salmon with dill & mustard dressing (M, G)
- Champignon ceviche (V, G)
- Waldorf salad à la Mestaritalli (G, V)
- Mozzarella, marinated baby plum tomatoes and basil (L, G)
- Smoked cauliflower, pickled courgette and soy yogurt with mint (V, G)
- Marinated champignons, olives, semi-dried tomatoes and rocket (V, G)
- Potato and asparagus salad (V, G)
- Salad of melon and strawberries with mint (V,G)

The starter buffet comes with mixed green salad and bread

#### Options for main course:

- Warm-smoked salmon, braised fennel and spinach, hollandaise sauce with chives (L, G)
- Fried whitefish with lobster sauce,  
nutmeg potatoes, herb-roasted parsnip and carrots (L, G)
- Corn-fed chicken breast braised in vermouth sauce, dark tarragon sauce and braised oats (L, G)
- Smoked pork neck, dark thyme sauce, roast potatoes and oven-baked root vegetables (L, G)
- Roast potatoes and oven-baked root vegetables (L, G)
- Slow cooked lamb entrecote, red onion & balsamic sauce,  
quinoa & plum tomato-vegetable bake (M, G)
- Tomato & mushroom curry with wild rice (V, G)
- Cauliflower wings, mashed root vegetables and coriander sauce (V, G)
- Black bean patties, roast potatoes and fresh salsa (V, G)
- Vegetable wok, tofu in coconut sauce and root vegetable rösti (V, G)

#### Wedding cake

standard selection **€6.50 per person**

special cakes from €8.50 per person

Coffee or tea €4.00 per person

Wines from €46.00 per bottle