

Thank you for your reservation at Restaurant Pannu, we are pleased to serve your group! For groups of ten people or more, we require food orders to be placed in advance. We kindly request that you provide the order to the restaurant five business days before the event. This will also confirm the final number of guests, which will be the basis for billing, as well as any special dietary requirements and allergies. If the preparation of special dietary needs requires additional measures or ingredient sourcing, there will be a charge of 4 € per portion to accommodate the dietary request.

There are also pizza orders for groups possible on pre-booking, pizzas can be found www.ravintolapannu.fi

Pre-orders should be marked as follows:

person's name: appetizer/main course/dessert/possible allergies

STARTERS

Salad buffet starter	4,50 €
from the salad table, single portion	
Pane all'aglio vegetarian	4,80 €
freshly baked bread with garlic (dairy free)	
Lumache e "gorgonzola"	13,50 €
snails grilled with herb garlic butter and Aura -blue cheese, served with our thyme-seasoned house bread (lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece)	
Forest mushroom Soup	as a starter 10,50 € / as a main course 16,00 €
creamy forest mushroom soup, bacon crumbs, spring onion and root vegetable crisps served with thyme bread (lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece)	
Tomato tartar vegetarian	10,50 €
tomato, kalamata olives and capers served with pistachio mayonnaise and finished with chili-garlic oil and parmesan cheese crisp (gluten free, lactose free)	

MAIN COURSES

Fried rainbow trout *	31,50 €
pan fried rainbow trout 150 g with Antiboise sauce, saffron-flavored fennel purée, roasted carrots and pickled rowan berries (lactose free/gluten free)	
Pepper steak *	42,00 €
local Viskaalin's farmed beef tenderloin 150 g, pepper sauce with pastis-flavored butter, crispy bacon, roasted seasonal root vegetables and pickled funnel chanterelles (gluten free, lactose free)	
Pork tenderloin *	27,50 €
Björken's farmed pork tenderloin with apple cider sauce, saffron seasoned fennel purée, roasted butternut squash, champignons and red onion roast (gluten free, lactose free)	
Devilled chicken *	25,00 €
young chicken breast gratinated with goat cheese, thyme-seasoned red wine sauce, roasted seasonal root vegetables and devil's jam (gluten free, low lactose)	
Vegetable patties * vegan	23,00 €
beetroot-quinoa patties with pumpkin-sage sauce, vegetable-lentil stew, roasted carrots and almonds, salsa verde (dairy free, vegan, gluten free)	

*** Marked main dishes come with your choice of:**

french fries, "lappis puikula" potatoes, cream scalloped potatoes, garlic-cream scalloped potatoes, cheese potatoes, blue cheese potatoes, goat cheese potatoes (low-lactose) or herb rice.
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Tell us about your allergy! Further information on the dishes served and the substances and products they contain that cause allergies and intolerances can be obtained from the staff on request. (Food Regulation EU No 1169/2011)

Carbonara di Renna Affumicata 26,00 €

creamy smoked reindeer sauce with bacon and red onion, garlic herb butter and parmesan cheese served with fresh house bread (lactose free)

Lasagne della casa 19,00 €

minced meat lasagna with creamy tomato-garlic sauce, served with fresh house bread (low lactose, egg pasta)

Pasta alla zucca moschata vegetarian 21,00 €

pumpkin sage sauce with roasted butternut squash, spring onions, pickled chili, toasted almonds, parmesan cheese and fried kale served with fresh house bread (portion available vegan by request)

New York burger 25,50 €

brioche bun, bbq-seasoned local Viskaalin farmed minced beef 160 g, crispy bacon, Monterey Jack -cheese, lettuce, tomato, marinated red onion and chili mayonnaise, served with french fries (low lactose, can be obtained gluten-free by request, gluten-free bun extra price 1,50 €)

DESSERTS

Mud Cake 12,50 €

served with Puistola's queen berry ice cream and berry compote (lactose free, gluten free)

Coffee Crème Brûlée 10,50 €

raspberry-flavored meringue (lactose free, gluten free)

House ice cream or sorbet 1 scoop 4,80 € / 2 scoops 9,00 € / 3 scoops 13,50 €

Menu Pannu 3 courses, price determined by main course choice!

Starter uniform from everyone

Forest mushroom Soup

creamy forest mushroom soup, bacon crumbs, spring onion and root vegetable crisps served with thyme bread (lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece. The dish can be obtained vegetarian by request)

Main course options:

Fried rainbow trout * 51,00 €

pan fried rainbow trout 150 g with Antiboise sauce, saffron-flavored fennel purée, roasted carrots and pickled rowan berries (lactose free/gluten free)

OR

Pepper steak * 61,50 €

local Viskaalin's farmed beef tenderloin 150 g, pepper sauce with pastis-flavored butter, crispy bacon, roasted seasonal root vegetables and pickled funnel chanterelles (gluten free, lactose free)

OR

Vegetable patties * vegan 42,50 €

beetroot-quinoa patties with pumpkin-sage sauce, vegetable-lentil stew, roasted carrots and almonds, salsa verde (dairy free, vegan, gluten free)

Dessert uniform for everyone

Coffee Crème Brûlée

raspberry-flavored meringue (lactose free, gluten free)

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