

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](http://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"** 13,80 €

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)

**Tomato Soup** **vegetarian** as a starter 9,50 € / as a main course 15,00 €

smooth tomato soup made from mini tomatoes, served with whipped cream,

basil, and chervil, along with herb-garlic croutons

(lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece)

**Goat cheese tart** **vegetarian** 13,50 €

goat cheese tart with marinated cherries, arugula salad and radish (low lactose)

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#### MAIN COURSES

**Rainbow trout \*** 32,00 €

pan fried rainbow trout 150 g and mussels in a creamy garlic-white wine sauce with roasted broccolini and marinated green olives (may contain pits) (lactose free/gluten free)

**Pepper steak \*** 43,50 €

local Viskaalin's farmed beef tenderloin 150 g, pepper sauce, grilled mini tomatoes with haricot vert-bacon sauté (gluten free, lactose free)

**Pork belly \*** 25,00 €

slow-braised pork belly from Björkens Farm and BBQ sauce, red cabbage salad with pineapple salsa (gluten free, milk free)

**Devilled chicken \*** 25,00 €

young chicken breast gratinated with goat cheese, chili-flavored béarnaise sauce with cauliflower stew and devil's jam (gluten free, low lactose)

**Vegetable patty \*** **vegetarian** 23,50 €

grilled cauliflower steak with gremolata, sweet potato-lentil purée, roasted haricot verts and grilled mini tomatoes (lactose free, gluten free, the dish can be made vegan upon request)

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

french fries, country-style potatoes, cream scalloped potatoes, garlic-cream scalloped potatoes, cheese potatoes, blue cheese potatoes or goat cheese potatoes (low-lactose). Alternatively, you can choose roasted seasonal vegetables or green salad with extra price 1,50 €.

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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)

### Pasta pizzaiola

22,00 €

braised Viskaalin beef in a white wine-tomato sauce with nduja, bacon, onion and herbs, 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)

### Pasta rustica con legumi e salsa romesco vegetarian

21,00 €

romesco sauce with pickled red onion, lentils, roasted chickpeas, marinated green olives (may contain pit), chervil and parmesan cheese 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, pickled 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 €)

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### DESSERTS

#### Passionfruit tart

12,50 €

tart with sweet passionfruit jam and white chocolate ganache

#### Vanilla panna cotta

10,50 €

rosemary and vanilla flavored panna cotta with lemon gel (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

#### Tomato Soup vegetarian

smooth tomato soup made from mini tomatoes, served with whipped cream, basil, and chervil, along with herb-garlic croutons

(lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece)

Main course options:

#### Rainbow trout \*

50,50 €

pan fried rainbow trout 150 g and mussels in a creamy garlic-white wine sauce with roasted broccolini and marinated green olives (may contain pits) (lactose free/gluten free)

OR

#### Pepper steak \*

62,00 €

local Viskaalin's farmed beef tenderloin 150 g, pepper sauce, grilled mini tomatoes with haricot vert-bacon sauté (gluten free, lactose free)

OR

#### Vegetable patty \* vegetarian

42,00 €

grilled cauliflower steak with gremolata, sweet potato-lentil purée, roasted haricot verts and grilled mini tomatoes (lactose free, gluten free, the dish can be made vegan upon request)

Dessert uniform for everyone

#### Vanilla panna cotta

rosemary and vanilla flavored panna cotta with lemon gel (lactose free, gluten free)

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