

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, available vegan)

Lumache e "gorgonzola" 16,50 €

snails in a creamy herb garlic sauce, 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)

Rainbow trout soup as a starter 12,00 € / as a main course 20,00 €

creamy rainbow trout soup with Pannu's rye bread and butter

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

Viskaalin X Pannu 12,00 €

slow-braised neck of Viskaalin's Limousin beef, smoked butter, sour cream, crushed and roasted potatoes, Myrntinen's mini pickles and Pannu's rye bread (lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece)

MAIN COURSES

Fish of the day 34,00 €

according to the fisherman's catch of the day, with hollandaise sauce, potato purée, roasted broccolini and marinated citrus fruit (lactose free, gluten free)

Sautéed reindeer 37,50 €

traditional sautéed reindeer with potato purée, lingonberry jam and Myrntinen's mini pickles (gluten free, lactose free)

Pepper steak 44,50 €

local Viskaalin's farmed Limousin beef tenderloin 150 g, creamy pepper sauce and roasted seasonal vegetables. Served with your choice of either french fries or cream scalloped potatoes (gluten free, lactose free)

Mixed grill 26,50 €

grilled pork tenderloin, young chicken breast and Reinin farm's bratwurst, dark onion sauce and charred cabbage. Served with your choice of either french fries or cream scalloped potatoes (gluten free, lactose free)

Devilled chicken 26,50 €

young chicken breast gratinated with goat cheese, dark gooseberry sauce, roasted seasonal vegetables and devil's jam. Served with your choice of either french fries or cream scalloped potatoes (gluten free, low lactose)

Vegetable balls **vegetarian** 23,00 €

carrot and pea balls with peanut-coconut sauce, beluga lentil and bell pepper bake, buckwheat seed crumble and fresh chili. Served with your choice of either french fries or cream scalloped potatoes (lactose free, gluten free, the dish can be made vegan upon request)

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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

26,50 €

smoked reindeer carbonara with red onion, garlic-herb butter,
deep-fried kale and parmesan cheese, served with fresh house bread (lactose free)

Lasagne della casa

20,00 €

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

Fettuccine ai Funghi e Carciofi **vegetarian**

21,00 €

creamy lemon-spinach sauce with champignons, red onion, grilled globe artichoke, buckwheat seed crumble and parmesan cheese, served with fresh house bread (lactose free, portion available vegan by request)

New York burger

25,50 €

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

DESSERTS

Affogato

9,50 €

vanilla ice cream, espresso and chocolate (lactose free, gluten free)

Chocolate mousse

11,50 €

marinated berries and cookie crumble (lactose free, gluten free)

House ice cream or sorbet 1 scoop 5,00 € / 2 scoops 9,40 € / 3 scoops 14,10 €

Arctic Food Lab Menu 3 courses

price determined by main course choice!



Starter options:

Rainbow trout soup

creamy rainbow trout soup with Pannu's rye bread and butter
(lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece)

Viskaalin X Pannu

slow-braised neck of Viskaalin's Limousin beef, smoked butter, sour cream, crushed and roasted potatoes, Myrntinen's mini pickles and Pannu's rye bread
(lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece)

Main course options:

Fish of the day

56,00 €

according to the fisherman's catch of the day, with hollandaise sauce, potato purée, roasted broccolini and marinated citrus fruit (lactose free, gluten free)

OR

Pepper steak

66,50 €

local Viskaalin's farmed Limousin beef tenderloin 150 g, creamy pepper sauce and roasted seasonal vegetables.
Served with your choice of either french fries or cream scalloped potatoes (gluten free, lactose free)

Dessert uniform for everyone

Chocolate mousse

marinated berries and cookie crumble (lactose free, gluten free)

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