

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** 5,50 €

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)

Wild mushroom soup as a starter 13,50 € / as a main course 21,50 €

creamy wild mushroom soup made with seasonal wild mushrooms, roasted pork belly and freshly baked thyme bread (lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece)

Viskaalin X Pannu 13,50 €

slow-braised neck of Viskaalin's Limousin beef, smoked butter, horseradish cream, Lapland Puikula potatoes, Myrntinen's pickles and Pannu's potato flat bread (gluten free, lactose free)

MAIN COURSES

Fish of the day 34,50 €

according to the fisherman's catch of the day, with green currant beurre blanc, charred black salsify and grilled black kale. Served with your choice of either french fries or cream scalloped potatoes (lactose free, gluten free)

Sautéed reindeer 37,50 €

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

Pepper steak 44,50 €

local Viskaalin's farmed Limousin beef tenderloin 150 g, creamy pepper sauce, honey-roasted root vegetables and pickled chanterelles. Served with your choice of either french fries or cream scalloped potatoes

The dish is also available with a 200 g steak for 54,50 € (gluten free, lactose free)

Mixed grill 30,00 €

grilled pork pluma from Björkens farm, Pannu's chorizo and young chicken breast, dark onion sauce and grilled black kale. Served with your choice of either french fries or cream scalloped potatoes (gluten free, lactose free)

Devilled chicken 27,00 €

young chicken breast gratinated with goat cheese cream, marinara sauce, bell pepper and kalamata olive bake (may contain pits) and devil's jam. Served with your choice of either french fries or cream scalloped potatoes (gluten free, low lactose)

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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)

Roasted butternut squash **vegetarian** 24,00 €

pistachio, dijon mustard and herb-crusted butternut squash, white bean purée, ricotta cheese, pickled jalapeno and chili-infused maple syrup. Served with your choice of either french fries or cream scalloped potatoes (lactose free, gluten free, the dish can be made vegan upon request)

Cacio e Pepe con Renna 26,50 €

smoked reindeer and Pecorino Romano cheese in a black pepper sauce with roasted pork belly, marinated red onion, grilled black 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)

Pasta con Fagioli Bianchi e Zucca **vegetarian** 22,00 €

red onion and spinach in a white bean sauce with roasted butternut squash, ricotta cheese, pistachios, pickled jalapeno, chili-infused maple syrup and parmesan cheese, served with fresh house bread (lactose free, portion available vegan by request)

New York burger 26,50 €

brioche bun, bbq-seasoned local Viskaalin's farmed minced beef 160 g, Monterey Jack cheese, lettuce, tomato, marinated red onion, roasted pork belly 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)

Blueberry Crème Caramel 11,00 €

blueberry-infused vanilla custard, caramel sauce and cognac-infused cream (lactose free, gluten free)

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

The three-course menus can be found on the next page!

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Arctic Food Lab Menu 3 courses

price determined by main course choice!



Starter options:

Viskaalin X Pannu

slow-braised neck of Viskaalin's Limousin beef, smoked butter, horseradish cream, Lapland Puikula potatoes, Myrntinen's pickles and Pannu's potato flat bread (gluten free, lactose free)

OR

Wild mushroom soup

creamy wild mushroom soup made with seasonal wild mushrooms, roasted pork belly and freshly baked thyme 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

57,00 €

according to the fisherman's catch of the day, with green currant beurre blanc, charred black salsify and grilled black kale. Served with your choice of either french fries or cream scalloped potatoes (lactose free, gluten free)

OR

Pepper steak

67,00 €

local Viskaalin's farmed Limousin beef tenderloin 150 g, creamy pepper sauce, honey-roasted root vegetables and pickled chanterelles. Served with your choice of either french fries or cream scalloped potatoes

The dish is also available with a 200 g steak, the menu price is 77,00 € (gluten free, lactose free)

Dessert uniform for everyone:

Blueberry Crème Caramel

blueberry-infused vanilla custard, caramel sauce and cognac-infused cream (lactose free, gluten free)

Vegetarian Menu 3 courses

46,50 €

Starter:

Wild mushroom soup

creamy wild mushroom soup made with seasonal wild mushrooms, root vegetable chips and freshly baked thyme bread (lactose free, the dish can be obtained gluten-free by request, gluten-free bread extra price 1 € /piece)

Main course:

Roasted butternut squash

pistachio, dijon mustard and herb-crusted butternut squash, white bean purée, ricotta cheese, pickled jalapeno and chili-infused maple syrup. Served with your choice of either french fries or cream scalloped potatoes (lactose free, gluten free)

Dessert:

Blueberry Crème Caramel

blueberry-infused vanilla custard, caramel sauce and cognac-infused cream (lactose free, gluten free)

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