



FESTIVE MENUS 2018

MENU 1. VEGAN

Tossed salad & pumpkin and yogurt sauce
and pumpkin seed granola

Hashtag Sauvignon Blanc 12 cl

Polenta cake

B.io Catarratto Chardonnay 16 cl

Chocolate and beetroot cake

Weingut Hans Nittnaus Beerenauslese Exquizit 8 cl

MENU 47 € | WINE PACKAGE 26€

MENU 2.

Roasted salmon & mascarpone and cucumber mousse

Domaine Du Pre Baron 2016 12 cl

Tender and long poached cheek of Iberico pork with
parsnip and potato purée and dark apple sauce

Francisco Gomez Eco Rojo 16 cl

Crema Catalana & berry salad

Weingut Hans Nittnaus Beerenauslese Exquizit 8 cl

MENU 49 € | WINE PACKAGE 25€

NAANTALI SPA





MENU 3

Lingonberry marinated whitefish with whitefish roe,
sour cream, dill and Archipelago bread

Schmitges Riesling Feinherb 12 cl

Petite Tender of beef with saffron risotto and
red wine sauce flavored with blueberry

Spice Trader 16 cl

Strawberry in five ways:
fresh, mousse, melba, pudding and dried
Weingut Hans Nittnaus Beerenauslese Exquizit 8 cl

MENU 54 € | WINE PACKAGE 27€

MENU 4

Smoked reindeer mousse with
lingonberry bread and herb salad

Pinot Cuvée Gastronomie 2014 16 cl

Roasted whitefish with crayfish sauce and
lemon roasted potatoes

Chablis Le Finage 2015 16 cl

Sea salt & caramel cheese cake with raspberry
Weingut Hans Nittnaus Beerenauslese Exquizit 8 cl

MENU 52 € | WINE PACKAGE 30€

NAANTALI SPA

