



Dinners and Festive Menus 9.4.-17.6.2024

(L= lactose free, G = gluten free, V = vegan)

Haikko Menu | 3 courses 72,00

Soup of white asparagus with parmesan and pine seeds L,G*

Haikko Manor's smoked fillet of beef "since 1966" with herb butter sauce L,G

Chocolate, mint and rhubarb G,V

Imperial Menu | 5 courses 86,00

Whitefish "crudo", roe and potato Mayonnaise L,G

Soup of white asparagus with parmesan and pine seeds L,G*

Haikko Manor's smoked fillet of beef "since 1966" with herb butter sauce L,G

Cheese with compote L,G

Chocolate, mint and rhubarb G,V

Nordic Menu | 4 courses 82,00

Salted whitefish "Crudo", roe and potato Mayonnaise L,G

Tartare of Finnish venison with goose liver mousse made of Hauhala Manor's goose L,G

Trout and scallop in crustacean and crayfish broth L,G

Orange cheese cake, Sea Buckthorn berry with salted caramel L,G

Verde Menu | 3 courses 62,00

(also a vegan version)

White asparagus with hollandaise sauce, mini tomatoes, spinach and goat cheese L,G

Lemon risotto, ramsons and oyster mushroom L,G

Chocolate, mint and rhubarb G,V

*also a vegan version



Four Seasons Menu | from 72,00

Choose: 3 courses 72,00, 4 courses 82,00, 5 courses 86,00
6 courses 92,00 (the same menu for the group)

Starters:

Salted whitefish "Crudo", roe and potato mayonnaise L,G
Tartare of Finnish venison with goose liver mousse made of Hauhala Manor's goose L,G
White farm asparagus from Germany with Hollandaise sauce L,G*
Soup of white asparagus with parmesan and pine seeds L,G*

Entreés:

Cava-sorbet L,G

Main Courses:

Trout and scallop in crustacean and crayfish broth L,G
Haikko Manor's smoked fillet of beef "since 1966" with herb butter sauce L,G
Finnish lamb with onion butter and madeira sauce L,G
Lemon risotto, ramsons and oyster mushroom L,G*

Desserts:

Orange cheese cake, Sea Buckthorn berry with salted caramel L,G
Chocolate, mint and rhubarb G,V
Cheese with compote L,G
Chocolate from Porvoo

A LAYER CAKE - CROWN OF YOUR DINNER

You can order a beautiful layer cake at the end of your Menu (from 12 €/ person) or you can change the dessert of your Menu for a layer cake (+3 €/ person).

RESERVATION TERMS

These Menus and Festive menus; booking only in advance, **minimum for 6 persons groups**, except the Season Menu minimum for 20 persons, when ordering the same menu to the whole group.

Haikko-water is included in the menu prices.

We reserve the right to changes and seasonal alternations. VAT is included in the prices.

We use lactose free ingredients whenever it is possible. Extra charge for other dietary request.

Menus with more than 6 courses available as you wish.

RESERVATIONS

Hotel Haikko Manor, sales department (myynti) e-mail: myynti@haikko.fi