

Christmas time 1.11. –31.12.2025

Menu served at the table

**Starter**

Sugar salted salmon with sourmilk-dill sauce, salmon roe & dill (L,G)  
or  
Dear carpaccio with pickled vegetables, horseradish mayonnaise & arugula sprouts (L,G)

**Second course**

Lobster bisque

**Main course**

Arctic char poached in brown butter, fingerling potato and parsnip purée, clam  
beurreblanc (L,G)  
or  
Long braised pork cheek with red cabbage & dark truffle sauce (L,G)  
or  
Ras el hanout pumpkin with white bean pure, almond vinaigrette &  
parmesan (veg, L,G)

**Dessert**

Date cake with caramel sauce, vanilla ice cream & cherry (L)  
or  
Lemon pannacotta with Grand Marinier marinated citrus fruits & almond praliné (L,G)

**After**

Selection of cheese with baked apple compote & rye crisp

**3 courses 76,40 €**

**4 courses 86,40 €**

**5 courses 99,40 €**



**NH COLLECTION**  
HELSINKI GRAND HANSA