

HUS LINDMAN

RESTAURANG - RAVINTOLA

2019 BUFFET I

Prices:

20 - 29 persons. 59,00€ per person

30 - 59 persons. 51,00€ per person

60 - 99 persons. 47,00€ per person

100 - persons. 45,00€ per person

TAPAS TABLE:

Cold smoked salmon and mayo with pickled cucumber on black bread L

Beef crostini with smoked mayo L

Blue cheese and figue crostini L

Marinated artichoke G,L

Tomato and mozzarella G,L

Marinated olives G,L

Cesar salad

Melon salad with salted almonds G,L

Salad of roasted peppers G,L

Green salad with vinaigrette G,L

MAIN COURSE TABLE:

Roasted arctic char with fennel sauce G,L

Braised pork cheeks with dark beer sauce G,L

Vegetable casserole G,L

Boiled potatoes G,L

DESSERTS:

Black currant and yoghurt cake G,L

Coffee and tea

Price include still or sparkling Thoreau water.

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2019 BUFFET 2

PRICES:

20 – 29 persons. 59,00€ per person

30 – 59 persons. 51,00€ per person

60 – 99 persons. 47,00€ per person

100 – persons. 45,00€ per person

STARTER TABLE:

Roe with finely chopped onion and sour cream G,L

Shrimp "Skagen" G,L

Selection of herring and Baltic herring G,L

Charred salmon and pickled cucumber G,L

Beef tataki with soy mayo G,L

Roast beef G,L

Salad with sausage G,L

Roasted cherry tomatoes G,L

Mozzarella with basil pesto G

Green salad and vinaigrette G,L

Balsamico marinated mushrooms G,L

Selection of bread

MAIN COURSE TABLE:

Roasted whitefish with saffron sauce G,L

Roast beef of lamb and thyme sauce G,L

Honey roasted root vegetables G,L

Boiled potatoes G,L

Garlic potatoes G,L

DESSERT TABLE:

Cake with 3 chocolate mousse G

Coffee and tea

Price include still or sparkling Thoreau water.

Hus Lindman | 2383391-0 | Piispankatu 15, 20500 Turku | 0400 446 100

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RESTAURANG - RAVINTOLA

2019 BUFFET 3

PRICES:

20 – 29 persons. 59,00€ per person

30 – 59 persons. 51,00€ per person

60 – 99 persons. 47,00€ per person

100 – persons. 45,00€ per person

STARTER TABLE:

Roe with finely chopped onion and sour cream G,L

Crayfish with mayo G,L

Selection of herring and Baltic herring G,L

Beer marinated salmon G,L

Roll of smoked salmon G,L

Roast beef of lamb and gremolata G,L

Green salad of the season G,L

Tomato and mozzarella G, L

Ceasar salad

Selection of bread

MAIN COURSE TABLE:

Roasted salmon with dill pesto G, L

Chicken breast with dark tarragon sauce G, L

Vegetable casserole G, L

Boiled potatoes G, L

DESSERT:

Raspberry mousse cake G, L

Coffee and tea

Price include still or sparkling Thoreau water.

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2019 BUFFET 4

PRICES:

20 – 29 persons. 53,00€ per person

30 – 59 persons. 45,00€ per person

60 – 99 persons. 42,00€ per person

100 – persons. 39,00€ per person

STARTER TABLE:

Selection of herring and Baltic herring G,L
Salmon marinated with lemongrass and vodka G,L
Roast beef with marinated red onion G,L
Caesar salad
Beetroot and feta cheese salad G,L
Globe artichoke and potato salad G,L
Olives and sun dried tomato G,L
Green salad and vinaigrette G,L
Selection of bread

MAIN COURSE TABLE:

Roasted salmon with star anis sauce G,L
Honey glazed pork collar G,L
Boiled potato G, L
Thyme infused roasted root vegetables G,L

DESSERT:

Raspberry mousse cake G, L
Coffee and tea

Price include still or sparkling Thoreau water.

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RESTAURANG - RAVINTOLA

2019 BUFFET 5

PRICES:

20 – 29 persons. 65,00€ per person

30 – 59 persons. 57,00€ per person

60 – 99 persons. 55,00€ per person

100 – persons. 52,00€ per person

STARTER TABLE:

Roe, finely chopped onion and sour cream G,L

Selection of herring and Baltic herring G,L

Lightly salted whitefish G,L

Smoked fish G,L

Smoked steak of lamb with potato salad G,L

Caesar salad

Salad with bread cheese G

Green salad with vinaigrette G,L

Marinated red onion G,L

Balsamico marinated beet root G,L

Selection of bread

MAIN COURSE TABLE:

Lightly smoked rainbow trout with beurre blanc G,L

Fillet of beef with dark morel sauce G,L

Vegetable casserole G,L

Herb infused boiled potato G,L

Roasted potato G,L

DESSERT:

Hus Lindman's apple pie with vanilla sauce L

Kahvi / tee

Price include still or sparkling Thoreau water.