

# Mother's Day Lunch

*Sunday 12.5.2024 at Restaurant Wanha Kasino  
settings 11:30 and 14:00 (11:30 am. / 2:00 pm.)*

## STARTER BUFFET

Herb gravlax, and onion flavored with lemon M, G  
Traditional Finnish rye and vendace pastry "Muikkukukka",  
with whipped dill sea salt butter L  
Smoked fish mousse, and garlic rye bread sticks L, G  
Pork roast, and whole grain mustard mayonnaise M, G  
Green salad, and leaf parsley oil Veg, G  
Spring asparagus salad, and peanut butter vinaigrette L, G  
Island's potato salad, and herb sour cream L, G  
Finnish Squeaky Cheese salad L, G  
Caesar salad L, G  
Pickled red cabbage with rosemary Veg, G  
Wanha Kasino's freshly pickled cucumber Veg, G  
Teardrop tomatoes Veg, G  
Roasted nuts flavored with vanilla Veg, G  
Herb croutons, and roasted seeds Veg, G  
  
Country-style ciabatta L, organic rye bread L  
  
Whipped butter L, G  
Herb cream cheese foam L, G  
Margarine Veg, G

## MAIN COURSE OF YOUR CHOICE SERVED TO TABLE:

### *FRIED SALMON L, G*

Buttermilk sauce, dill oil, carrot puree, charred parsnip, asparagus,  
and parmesan potato cake

### *MALT PORK FROM KAARTILA FARM L, G*

Dark vanilla and cognac sauce, carrot puree, charred parsnip,  
asparagus, and parmesan potato cake

### *VEGGIE VEG, G*

Glazed tofu, leaf parsley oil, lemon mayonnaise, carrot puree, parsnip,  
asparagus, and fried rice

## DESSERT BUFFET

Wanha Kasino's cheesecake L, G  
Rocky road LL  
Fruit Veg,  
Cookies L  
Chocolate  
Marmalades Veg  
Marshmallows G  
Coffee, tea

**49,90 €**

0-3-year-olds 0 €  
4-12-year-olds 17 €

L=Lactose-free LL=Low in lactose G=Gluten-free Veg=Vegan M=Milk-free