

Conference dinner at Kellariravintola

Menu:	Kellari Toast Skagen L (G available)
62,75	Hand-peeled shrimp and whitefish roe
85,75 with wine	***
	Roasted charr L, G
	Crayfish sauce and chives-potato purée
	or
	Duck leg confit L, G
	Orange sauce and potato gratin

	Coconut panna cotta L, G
	Berry sauce and strawberries

Vegan menu:	Avocado tartar L (G available)
51,75	Tomato salsa
74,75 with wine	***
	Porcini risotto L, G
	Pine nuts and rucola

	Coconut panna cotta L, G
	Berry sauce and strawberries

Wines:

First course **16 cl Raimund Prüm Riesling Trocken**

Raimund Prüm, Mosel Germany

Main course **16 cl Encantado Branco**

Viognier, Arinto, Alvarinho

Ravasqueira Vinhos, S.A, Alentejo Portugal

or

16 cl Villa Blanche Marselan

Calmel & Joseph, Languedoc-Roussillon France

Both menus include coffee, tea and water.

L = lactose-free

G = gluten-free