

SOFIA

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Evening
menu
3 courses

Menu Helsinki

59 € / person

Beetroot tartalet, chèvre mousse with herb salad

—

Roasted arctic char, lobster sauce with root vegetable and potato terrine L, G

—

Chocolate truffle cake with passion fruit buttercream

Menu Sofia

57 € / person

Salmon escabeche with crispy fennel and cucumber L, G

—

Breast of Guinea fowl supreme, estragon sauce and potato confit L, G

OR

Lamb neck braised overnight, estragon sauce and potato confit L, G (+ 5 € / person)

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Rosemary brûlée with raspberries L, G

Vegetarian menu ” The good twist”

55 € / person

Vegan version also available

Pumpkin and feta cheese with pomegranate vinaigrette L, G

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Truffle arancini, roasted chestnut, vegetable purée and cherry tomato vinaigrette

—

Jellied mango, vanilla foam and coconut crumble V, G

Additional courses

Cheese tidbit with Sofia's jelly (+ 6 € / person)

Parsnip soup with pickled apple (+ 9 € / person)

We can adapt our menus to suit special diets and food allergies when needed. The following special diets are included in the price: lactose-free, milk-free, gluten-free and vegan. Other special diets + 4 € / person.

Sales condition for three to five-course menus

- Minimum order for three-course dinners is 20 persons.
- Please select the same menu for the whole group. Please inform us about food allergies and vegetarian diets.
- Please confirm orders, special diets and number of guests via email with the contact person 10 working days before the event at the latest. Invoice amount will be based on the number of persons in the order.
- Applicable VAT will be added to all prices.
- Catering prices valid from Monday to Saturday. Sundays and holidays as specified in the quote.
- Menus valid until further notice. We reserve the right to changes.

Cancellation conditions

Please see the quote for the cancellation policy.