

SOFIA

Sofiankatu 4 C
00170 Helsinki

myynti@sofiahelsinki.fi
www.sofiahelsinki.fi



Dissertation party menus



Menu Doctor

59 € / person

Beetroot tartalet, chèvre mousse with herb salad L

—

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

—

Chocolate truffle cake with passion fruit butter cream L, G

Menu Opponent

57 € / person

Salmon escabeche with crispy fennel and cucumber M, G

—

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

OR

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

—

Rosemary brûlée with raspberries L

Vegetarian menu Custos

55 € / person

Vegan version also available

Pumpkin, feta and pomegranate vinaigrette L, G

—

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

—

Jellied mango, vanilla foam and coconut crumble V

Additional courses

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

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

Drinks package

Drinks package from 27 € / person including a welcome toast and two 12 cl glasses of house wine.

Conditions of sale

- Minimum order for three-course dinners is 10 persons. Please select the same menu for the whole group. Please inform us about food allergies and vegetarian diets.
- We adapt our menus to suit special diets and food allergies when needed.
- The price includes the following special diets: lactose-free, milk-free, gluten-free and vegan. Other special diets + 5 € / person.
- Prices include VAT.
- We reserve the right to changes.
- The menu is valid until further notice.

Cancellation conditions

Please see the quote for the cancellation policy.