

Cafe Restaurant Daphne

GROUP MENUS

Starters

Delicacies from the Mediterranean Sea - Antipasto plate incl. ao. chorizo, Manchego cheese, Mozzarella, sun dried tomatoes	14,50
Shellfish marinated in lime and ginger with couscous and nut salad L,G	11,60
Smoked whitefish tartar on a bed of herbal salad and toasted black bread sticks LL	12,30
Bengtskär salmon soup LL,G	8,90
Lightly salted beef and cranberry mousse LL,G	10,20

Main courses

Osso bucco and mushroom risotto LL,G	17,90
Well-done lamb roast and tzatziki Olive potatoes and grilled Mediterranean vegetables LL,G	19,50
Well-done duck and roesti beets, raspberry-butter sauce, scalloped potatoes L,G	22,50
Fillet steak, mushroom sauce and bacon-potato roesti LL,G	31,00
Salmon slowly cooked on open flame, spinach stewed in white wine, potato-mushroom au gratin LL,G	19,50

Desserts

Rum-chocolate mousse à la Daphne LL,G	7,20
Fruit marinated with star anise and wine-flavored mousse L,G	7,50
Home-brewer's cognac mousse LL	7,10
Buckthorn and yogurt pannacotta LL,G	6,90
Rhubarb-flavored crème caramel LL,G	6,90

LL = low lactose L = lactose-free G = gluten-free



CAFE • RESTAURANT
DAPHNE
FORUM MARINUM • TURKU

Menu available only by advanced order. For the preceding menu prices to be applicable, one menu must be selected for a whole group (at least two courses) and at least 20 persons must be in the group (= minimum charge). We ask that you inform us of special dietary requirements at least one week prior to your arrival so that we are able to plan the necessary changes to the selected menu. Arrangement fees at the restaurant Cafe Restaurant Daphne are not included in the menu prices; rather, we will make a separate specified offer. We reserve the right to make changes.

Further information and reservations

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