



Rantapuisto buffet menus

2026

Hotel Rantapuisto is the ideal venue for all occasions, and serving our guests is our privilege. Different celebrations and events always call for unique and distinctive dining experiences. Our goal is to provide exactly what each customer desires for their specific event. This is how important moments become memorable.

Our food philosophy is based on local ingredients, seasonal availability, and the best flavors of the season. However, we don't limit ourselves and our creativity to local produce; we also seek flavor pairings from beyond our borders. We respect traditions, and what we offer both looks and tastes just as it should.

Our menus feature a variety of vegetables, and the meats and fish we use are selected with one of our key values, sustainability, in mind. Our buffet is always tailored to the number of guests, and the amount of food is carefully considered. We aim to operate responsibly, and as part of this, we want to reduce food waste. Customizing the buffet to the number of guests is our way of achieving this goal.

The menu always includes three different salads, two starters, bread and spreads, a choice of 1-2 main courses, a hot side dish, and dessert. You can either select our pre-designed set or choose your preferred options for your guests.

Minimum charge for the menu is 30 persons.

Special diets:

L=lactose free

M=dairy free

G=gluten free

V=vegan

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Salads

Salad & Sprouts (V,G)

Baby gem lettuce, endive, sprouts, marinated cucumber, and spruce vinaigrette

(Choose three from below)

Rantapuisto Potato Salad (M, G)

Potatoes, Myrntinen's pickled cucumber, capers, pickled red onion, fresh parsley, and tar mayonnaise.

Mushrooms & Celery (V, G)

Grilled mushrooms, marinated shiitake, pickled celery, roasted celery, and fresh apple.

Oats & Pesto (L, G)

Oat marinated with pesto, marinated cabbage, basil, and crispy kale.

Quinoa Tabouleh (V, G)

Marinated quinoa, sun-dried tomato, fresh cucumber, Kalamata olives, and fresh herbs.

Carrot & Hemp (V, G)

Roasted carrot with hemp seed pesto, crispy hemp, pickled carrot, and fresh herbs.

Starters

(Choose 2 of these)

Beetroot & Peltola Blue (L, G, contains nuts)

Oven-roasted beetroot marinated in dark balsamic, Peltola Blue cheese, and roasted walnuts.

Salmon & Berries (M, G)

Lightly cured salmon, pickled currants, spruce shoots, and blueberry mayonnaise.

Pike & Lime (M, G)

Pike ceviche with lime, jalapeño, coriander, crispy rice, and lime aioli.

Chicken & Herbs (M, G)

Herb-marinated roasted chicken breast, pea shoots, and miso mayonnaise.

Broccoli & "Feta" (V, G)

Lemon-marinated tenderstem broccoli, roasted almonds, fresh spinach, and vegan "feta cheese."



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Main Courses

(Choose 1 or 2, note menu prices)

Char & Carrot (L, G)

Roasted Arctic char, carrot beurre blanc, pickled carrot, and dill oil.

Beef BBQ (M, G)

Smoked beef brisket, caramelized onion, and BBQ sauce.

Tofu & Nettle (V, G)

Finnish fresh tofu marinated with nettle pesto, roasted seeds, and fresh spinach.

With Main Course

Roasted potatoes

Fried fennel and seasonal roots

Desserts

(Choose 1)

Berry Tart (V, G)

Blackberry cream, raspberry mousse, fresh berries, and crisp chocolate.

Tiramisu (L)

Rantapuisto's tiramisu infused with spruce and Finnish liqueur.

One main course: 62 €/person

Two main courses: 70 €/person

Coffee/tea: 5,5 €/person

Minimum charge for the menu is 30 persons.

Wine recommendations

Frey Silvaner Riesling 53 €/75 cl

Weingut Frey, Rheinhessen, Germany

Domaine Saint-Paul Grenache Syrah 53 €/75cl

Languedoc, France



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