

Hotel Rantapuisto Plated Group menus January – June 2026

Hotel Rantapuisto has a long history, and since its construction in 1963, the west end of the building has been a place for gatherings and celebrations. We want to honor this tradition and offer our menus in this prestigious setting as plated meals, just as the former bank managers once envisioned. In addition, by serving this way, we aim to act responsibly. Respecting the environment and sustainability are important values to us.

Our goal is to offer successful dinner experiences to our guests responsibly. Carefully planned plated service is our way of achieving this.

Enjoy.

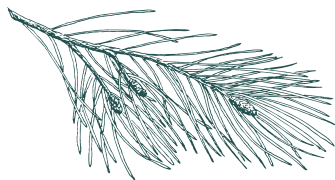
Please choose a 3-course menu for your group from the following options. We hope that the appetizer and dessert for the menu are the same for the entire group. Each guest can choose their main course, and the kitchen will accommodate any allergies or dietary restrictions you specify.

Minimum charge for the menu is 6 persons

Special diets:
L=lactose free
M=dairy free
G=gluten free
V= vegan

HOTEL RANTAPUISTO





Starters

(Choose one for the group)

Pike & Apple (L, G)

Deep-fried pike croquette, apple slaw, apple purée, marinated parsley root, cold-smoked pike roe, and fresh parsley.

Venison & Mushroom (L, G)

Venison tartare with porcini mayonnaise, pickled shiitake, spruce shoots, and garden cress.

Almond & Pumpkin (V, G)

Savory almond panna cotta, charred Hokkaido pumpkin, pickled pumpkin, and roasted Marcona almonds

Main courses

(Each guest chooses one)

Whitefish & Celery (L, G)

Pan-fried whitefish, confit celery, celery purée, celery-fennel salad, and burned buttermilk sauce.

Baby lamb & Jerusalem Artichoke (L, G)

Slow-cooked baby lamb neck with roasted Jerusalem artichoke, Jerusalem artichoke purée, crispy artichoke, and black garlic sauce.

Beetroot & Hemp (V, G)

10-hour roasted beetroot, "oat-beetroot risotto", beetroot-hemp seed emulsion, crispy hemp, and braised spinach.

Desserts

(Choose one for the group)

Cream & Smoke (L, G)

Hay-smoked panna cotta, raspberry gel, raspberry marmalade, and dried raspberry.

Citrus & Currant (V, G)

Fresh blood orange, grapefruit, and lime with currant sorbet and crispy quinoa.

3 courses 62 € / person

Coffee /tea 5,5 € /person

Minimum charge for the menu is 6 persons

Wine recommendations

Sarotto Gavi Virgilio 61 €/75cl

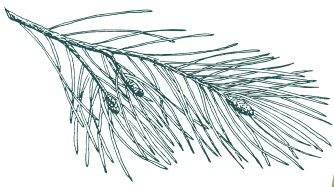
Roberto Sarotto, Gavi DOCG, Piemonte, Italy

Sarotto Barbera d'Alba 61 €/75cl

Roberto Sarotto, Barbera d'Alba DOC, Piemonte, Italy



HOTEL RANTAPUISTO



Bank managers' dining experience

Hotel Rantapuisto was completed in 1963 as the training centre of the Nordic Union Bank, built in the heart of East Helsinki's natural surroundings. Although the hotel – then known as the Unitas Institute – was primarily intended for the training of bank employees, it also served as a venue for hosting the bank's managers.

Today, we wish to honour that era and offer you a dinner experience that reflects the elegance of 1960s dining culture.

Located in the main building protected by the Finnish Heritage Agency, the Banquet Hall has long been a gathering place for influential figures in the banking world. Its Murano hand-blown crystal chandeliers, imported from Italy, and the stunning Alvar Aalto-inspired fireplace—beside which the Bank managers' dinner is beautifully set—serve as striking focal points alongside the sea view.

Head Chef Elmo Luoma-aho has crafted a menu that showcases the finest flavours and ingredients of Finnish nature, guiding you through the forests, waters, and fields of wintertime Finland. His philosophy is simple yet profound: domestic ingredients are a treasure whose value cannot be overstated. This menu is a tribute to that idea.

Bank managers' menu

Whitefish Roe & Dill

Whitefish roe, dill cassonade and crispy bread

Beetroot & Liquorice

Semi-dry beetroot, beetroot emulsion and liquorice jelly

Celeriac & Porcini

Hay-smoked celeriac, porcini cream and roasted hazelnut

Whitefish & Potato

Butter-braised whitefish, fresh apple and potato butter

Lamb & Currant

Lamb loin, toasted hemp seeds, braised parsnip, pickled currant and lamb sauce

Spruce & Caramel

Spruce ice cream, caramel, blueberry melba and crunchy buckwheat

89 € per person

Includes a six-course menu and a glass of champagne.

Minimum charge for 10 guests.

Drinks

Wine Pairing – Four pours

40 € per person

Non-Alcoholic Pairing

25 € per person

Enhance Your Dinner

Meukow Cognac X.O – €24

Boulard Calvados X.O – €24

Paulig Mundo coffee, roasted in Vuosaari, or brewed tea – €5.50

In Between:

Tanqueray Ten Gin & Tonic – €16.50 The menu is served for the entire table. All allergies and dietary restrictions are accommodated, and a fully vegan menu is also available.

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