



Grand Casino Helsinki -restaurants
Mikonkatu 19, 00100 Helsinki
www.gch.fi
puh. + 358 9 6128 6600
fax. + 358 9 6803 9399

Valid 18.12.2010



Royal Restaurant operates restaurant services at Grand Casino Helsinki. Entrance fee 2 € / person. Age limit 18. According to international casino practise all guests will be registered. Passport required.

Aperitif recommendations:

Theme aperitifs

Jari Sillanpää 8.-25.9.2010	9,50
2 cl DK Wild Strawberry, 2 cl Smirnoff Vanilla, cranberry juice, red soda	
Maria Lund 6.10.–13.11.2010	8,50
2 cl Monin Passion, 10 cl Carta Nevada Seco sparkling wine	
Motown 17.11.–18.12.2010	9,50
3 cl Jaloviina, 1 cl Cointreau, ginger ale, lime	
Kir Royal	8,90 €
2 cl cassis liqueur ja Carta Nevada Seco –sparkling wine	
Lanson Black Label -champagne	16,50 € / 12 cl

Menu Poker 36 €

Price on Saturdays 27,50 €

Beet root soup with goat's cheese mousse

Pork fillet with tender flank and shallot onion sauce

Yogurt panna cotta with fruit compote

Menu Black Jack 43 €

Duck breast seasoned with coriander, rucola cream

Slightly smoked arctic char with stewed mushrooms

Chocolate trio

Menu Surprise Grand Casino Helsinki 54 €

A four-course meal made of seasonal materials created by Chef De Cuisine Marko Laasonen and his team



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Menu Theme 49 €

Theme menu varies with the show and it is served for entire party only

Jari Sillanpää 8.-25.9.

Tapas: Salmon ceviche, Chorizo and squid salad, Serrano ham with melon, Manchego cheese seasoned with tarragon, grilled vegetables, garlic mushrooms, guacamole and aioli

Gazpacho

"Churrasco": Beef fillet marinated in garlic and fresh herbs served with chimichurri and pickled onion

Crema Catalana

Maria Lund 6.10.-13.11.

Corned beef with marinated mushrooms

Salmon tartar with mustard sauce

"Surf & Turf": Fillet of beef with lobster, potato fondant

Home made ice cream of baked apples with meringue

Motown show – Tribute to the Four Tops 17.11.-18.12.

Soul Platter: Scampi tails, marinated mussels and beans, pork ribs, roasted chicken, chili roasted almonds, corn and tomato salsa, lime dip

Marbled fillet steak with Jambalaya

Fruit tea granita

Mudcake with marinated ananas

For all the menus we recommend:

Crème Ninon and Serrano ham 7,50 €

Cheeses with fig jam 6,50 €

Piece of cheese with fig jam 3,50 €

We recommend as table water mineral water 3,90 € / bottle or spring water 3,10 € / bottle.
Mineral water or spring water 12,10 € / 1,25 l.

Coffee or tea 4,10 €