

# *Imatran Valtionhotelli Festive menu*

## *120 years*

***Three-course menu €52.80***

***Wine selection €30.40***

*Helfrich Gewurztraminer, 16 cl*  
*Hardys Brave New World Black Shiraz 16 cl*  
*Canti Prosecco Rose, 12 cl*

### *Borscht*

*Imatra became a popular tourist destination as early as 1772, when none other than Empress Catherine the Great of Russia visited the region. Our region's cuisine has absorbed many international influences over the centuries, including from Russian cuisine. Borscht is a good example of this: the rich soup has been popular with Imatran Valtionhotelli guests for over a century.*

*Lamb, barley cooked in stock with chanterelles, blackcurrant sauce and roasted root vegetables*

*In South Karelia, we have always valued and used the bounty of nature – barley, root vegetables, mushrooms and berries. Not forgetting lamb, of course, which is an indispensable part of the Karelian table. With this dish, you can enjoy the culinary culture of our region at its very best!*

*Vanilla panna cotta, blueberries and oat crumble*

*A blueberry bake with a rye crust has been a classic dessert in our region probably since the time Catherine the Great visited Imatra. Blueberry pie was probably first made by the true pie masters of the Finnish culinary tradition – Karelian housewives. We honor the traditional delicacy with this more modern version, where the absolute classic pairing of blueberry and vanilla is reinvented with vanilla panna cotta in place of the traditional vanilla sauce.*