

CHAMPAGNE  
*Nicolas Feuillatte*

BALTIC CLASSIC MASTER CUP  
HELSINKI 2010

**Menu**

*Gravlax with dill mayonnaise  
Baltic herring marinated in dill-onion vinaigrette with cabbage and carrot salad  
Grayfish terrine and fennel  
Green salad and pine kernel vinaigrette  
New season's potatoes and melted dill-butter  
Selection of bread*

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*Rosemary glazed entrecote of lamb, braised red cabbage and dark fig sauce*

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*Yoghurt mousse spiced with vanilla and cardamom strawberries*

*Coffee / Tea*

35€



CLASSIC YACHT COMMITTEE <sup>HSS</sup>

Since 2010