Conference dinner at 6pm on Thursday June 28, 2012, at Luolamies Hall in Dipoli, Otakaari 24, Espoo

The clean Nordic tastes, fresh ingredients and beautiful presentation are highlighted in this Scandinavian buffet.

Starters (served with green salad and fresh House bread)

Creamy forest mushroom salad Roasted beetroots with Finnish goat cheese Finnish bread cheese and nut salad Marinated vendaces from Lake Saimaa

Main courses

Fried pike-perch with creamed shrimps Karelian stew with pureed potato

Dessert

Berry pie with creme Anglaise

Drinks

Mineral water White wine Red wine Coffee/tea.

Special diets???

If we need to arrange dishes according to your special diet, please inform us before Sunday June 24, 2012, by sending e-mail to

ville.turunen@aalto.fi