

BUBBLY FOR EVERYDAY & CELEBRATION

GLASS OF SPARKLING WINE	9,50 € 55 € 75CL
GLASS OF CHAMPAGNE	19 € 99 € 75CL
ALCOHOL-FREE SPARKLING WINE	9,50 € 45 € 75CL

COCKTAILS

VIERUMÄKI SMOKY VISKI SOUR	16 €
Vierumäki Single Malt Rye Whisky, lemon juice, sugar, egg white	
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BILLBERRY GINGER	16 €
Shaman Billberry Vodka, blueberry-juniper cordial, Fever Tree Ginger Beer	

MOCKTAILIT

BLUEBERRY & SPRUCE SPROUT	9,50 €
Mocktells Spruce Sprout 0% Spirit, blueberry-juniper cordial, Fever tree Ginger Beer	
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LYRE’S CUBA LIBRE	9,50 €
Lyre´s Dark Cane 0% Spirit, Pepsi, lime	

FOR STARTER OR TO SHARE WITH FRIENDS

Our staff recommends to order few portions and flavors to be shared together.

BEETROOT VEG, GF	14 €
Dukkah –seasoned and roasted beetroot & cheese mousse, roasted pistachios & beetroot-lemon jus & crispy spinach	
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MOZZARELLA LL	13 €
Marinated tomatoes & bufala mozzarella cheese & apple-basilpesto, focaccia from our bakery	
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SCAMPI MF	14 €
Scampis fried in oil, seasoned with saffron & garlic, served with focaccia from our bakery	
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BEEF FILLET LF, GF	15 €
Beef fillet marinated in sauce with beer, sesame & soy, served with radish & horseradish mayonnaise & crispy garlic	
Add French Fries like a side dish	+5 €
—	
CHICKEN WINGS MF, GF	6 pcs 8 € 12 pcs 13 €
Crispy chicken wings seasoned with ginger and sesame. Served with peanut sauce.	
Add French Fries like a side dish	+5 €
—	
TAPAS	18 €
Three small pieces: focaccia & scampi & 'Nduja-mayonnaise LF, focaccia & crispy dried pork ham & salami & apple-basilpesto LF and focaccia with beetroot & cheese mousse VEG	

SHARE TOGETHER -MENU

60 € | PERS

The menu is created to be shared. Menu served minimum for two persons.

Marinated tomatoes & bufala mozzarella cheese & apple-basilpesto, focaccia from our bakery. Scampis fried in oil, seasoned with saffron & garlic, served with focaccia from our bakery.

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Beef Dry Aged 150g per person, green pepper sauce & Cafe de Paris seasoned butter. Roasted carrots & apple-basilpesto, green leafs, French Fries.

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Chocolate mousse & ”honeycomb”, soft chocolate cake & coconut ice cream. Caramelised apples, cinnamon seasoned linseed-buckthorn crumble & vanilla sauce.

FROM THE GRILL

To be enjoyed alone or together, to be shared with friends around the table. The best selected meats are always accompanied by tasty olive oil and flavored salts prepared in our kitchen. We serve our cuts starting from 150 g and every +100 g

BEEF DRY AGE	29 € 150G	+19 € 100G
—		
BEEF ENTRECOTE	26 € 150G	+17 € 100G
—		
GRILLED CHICKEN ”HERBS & GARLIC”	half 16 € whole 24 €	

Choose the sauce you like; one sauce is included in the portion:

Peanutsauce MF, GF	Cafe de Paris -seasoned butter LF, GF Spicy 'Nduja-mayonnaise
Madeirasauce MF, GF	
Green pepper sauce LF, GF	

Additional sauces	3,50 € PC
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COMPANIONS FOR ALL THE DISHES
5 € EACH

GREEN LEAFS & SALADS & OLIVE OIL MF, GF, V

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BEETROOT SEASONED WITH DUKKAH MF, GF, V

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POTATO MASH SEASONED WITH CUMIN LF, GF

—

ROASTED CARROTS & APPLE-BASILPESTO LF, GF

—

FRENCH FRIES MF, GF, V

CHEF'S SPECIALITIES

Our chefs in the kitchen have designed the perfect flavor combinations just for you. These portions are ready to eat as recommended by our chefs.

ARCTIC CHARR LF, GF	33 €
Arctic charr fried in lemongrass butter & smoky fish stock sauce, jerusalem artichoke-beetroot risotto & roasted mushrooms	
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PIKE PERCH LF, GF	33 €
Fried, sour milk marinated pike perch seasoned with fennel, Hollandaise sauce, potato mash seasoned with cumin & roasted carrots	
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RISOTTO LF, GF	14 € 22 €
Creamy jerusalmen artichoke-beetroot risotto, apple-basilpesto & gorgonzola cheese	
—	
MOUSSAKA V, GF	20 €
Roasted & herb seasoned aubergine, black quinoa, vegan Greek style ”feta cheese” & spicy tomatosauce & apple-tzatziki	
—	
BURGER LF	22 €
Grilled beef patty, cheddar cheese seasoned with black pepper, marinated red onion & salad seasoned with horseradish mayonnaise, crispy dried pork ham & ’Nduja-mayonnaise and French Fries	
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STEAK FRITES LF, GF	32 €
Grilled, marbled beef entrecote, Cafe de Paris -seasoned butter & French Fries	

RECOMMENDED FOR THE LITTLE ONES

All of our portions, **excl. Dry Age, we can prepare and cook smaller portion size for childrens price.**

V Poutins, served with dip sauce & fresh cucumber relish. Potato options French Fries or potato mash.

FRANKFURTERS & POTATOES LF, GF	10 € 20 €
—	
MEATBALLS & POTATOES LF	10 € 20 €
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CHICKEN NUGGETS & POTATOES LF	10 € 20 €

Table water as the only drink with food	1,20 € pers
Carbonated spring water	7,50 € 1,25 L

You can ask the staff about the origin of the ingredients. We reserve the right to make changes to the menu due to the availability of ingredients.

PIZZAS COOKED ON STONE GRATE

Located inside our restaurant kitchen we have separate pizza kitchen, we serve both, thin or pan pizzas. Our pan pizzas are Chicago style. Thick base, our dough recipe from local bakery Pekan Leipä, our own pizza masters tasty pomodoro tomato sauce and best cheeses, gouda or authentic Italian Fior di Latte Mozzarella cheese.

Please note, it takes a little more time to make our pan pizzas than a thin base - the treat spends in the oven heat for about 15 minutes. Pan pizza is ready from our pizza kitchen in its own schedule and arrives for your enjoyment possibly at a different time from other portions.

V PIZZAS

Pomodoro-tomato sauce & gouda cheese, basil-rocket salad & olive oil & Maldon smoked fingersalt & dip sauce

REINDEER LF	22 €
Overcooked reindeer & cranberries & capers	
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CHEESE LL	18 €
Parmesan, bufala mozzarella & gorgonzola cheeses	
—	
MUSHROOM LF	18 €
Roasted forest mushrooms & parmesan & olives	

PAN PIZZAS

Pomodoro-tomatosauce & Fior Di Latte Mozzarella, basil-rocket salad & olive oil & Maldon smoked fingersalt & dip sauce

HAM & SALAMI	25 €
Fried pork ham & spicy salami & gorgonzola, balsamic sauce	
—	
CHICKEN	25 €
Grilled chicken, peanut sauce, marinated red onion & capers	
—	
TOMATO	20 €
Semi-dried tomatoes, bufala mozzarella, garlic & apple-basilpesto	
—	
SCAMPI	25 €
Scampis seasoned with saffron & garlic, olives & tapenade	

Please note that Fior di Latte is full milk. If you want to enjoy lactose-free or vegan option, we switch to a dairy-free product, Violife "vegan mozzarella" for free. Pan pizzas are not made gluten-free.

YOU CAN ORDER PIZZA ALSO FOR TAKE AWAY!

DESSERTS

CHOCOLATE VEG	10 €
Chocolate mousse & "honeycomb", soft chocolate cake & coconut ice cream.	
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"OVEN BAKED APPLES" LF	10 €
Caramelized apples, cinnamon seasoned linseed-buckthorn crumble & vanilla sauce.	
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GELATO LAB SEASON SORBET V, GF	7 €
One scoop of sorbet. Please ask the flavor of the day from our staff.	
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GELATO LAB SEASON ICE CREAM LF, GF	7 €
One scoop of ice cream. Please ask the flavor of the day from our staff.	
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COFFEE-/TEA SERVING	4,50 €
—	
HOT CHOCOLATE	3,70 €
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CAPPUCCINO	4,50 €
—	
ESPRESSO	3,70 €
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DOUBLE ESPRESSO	4,20 €
—	
CAFE LATTE	4,90 €
+ flavor syrup	0,50 €
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IRISH COFFEE	14 €

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