



CHEF'S MENU

MENU WITH MEAT 56€

MENU WITH FISH 52€

PUNAHEIDI CHEESE AND MARINATED CHERRY TOMATOES (LF,GF)

Soft and flavorful washed-rind cheese from Herkkujuustola in Sastamala, served with herb-roasted cherry tomatoes and toasted hemp seeds

PAN-FRIED PIKE PERCH (LF,GF)

Crushed and fried new potatoes and spring onion, seasonal vegetables and citrus dill crème

OR

GRILLED BEEF PETIT TENDER (LF,GF)

Crushed and fried new potatoes with spring onion, seasonal vegetables and green pepper sauce

WHITE CHOCOLATE SEMOLINA MOUSSE (LF)

Finnish mojito-style strawberries and toasted white chocolate

CHEF'S VEGAN MENU 46€

CHARRED EARLY CABBAGE (V,GF)

Citrus vinaigrette, chive pesto and toasted hemp seeds

GRILLED CELERIAC (V,GF)

Pea purée, toasted hemp seeds and romanesco marinated in citrus vinaigrette

STRAWBERRY MELON SOUP (V,GF)

Mint vodka, lime sorbet and oat biscuits

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LF Lactose free | LL Low lactose | GF Gluten free | MF Milk free | V Vegan

We reserve the right to make changes.



STARTERS

PUNAHEIDI CHEESE AND MARINATED CHERRY TOMATOES (LF,GF) 13€

Soft and flavorful washed-rind cheese from Herkkujuustola in Sastamala, served with herb-roasted cherry tomatoes and toasted hemp seeds

BEEF PASTRAMI (LF,GF) 18€

Thinly sliced juniper and gin cured beef pastrami, charred early cabbage and lingonberry aioli

LIGHTLY CURED TAR-FLAVORED ARCTIC CHAR (LF,(G) 18€

Buttermilk sauce, spruce tip-marinated beetroot and carrot, and toasted house malt bread

CHEF'S SKÅGEN (LF)

SMALL 16€ OR BIG 22€

Spruce tip and garlic marinated king prawns, toasted house focaccia, lightly dressed cucumbers and an boiled organic egg

CHARRED EARLY CABBAGE (V,GF) 12€

Citrus vinaigrette, chive pesto and toasted hemp seeds

SIDES

HOUSE-BAKED FOCACCIA WITH WHIPPED BROWNED BUTTER (LF) 6€

GREEN SALAD (V,G) 6€

FRENCH FRIES (V,G) 6,50€

FRIED NEW POTATOES WITH LINGONBERRY AIOLI (V,G) 7€

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MAIN COURSES

PAN-FRIED PIKE PERCH (LF,GF) 29€

Crushed and fried new potatoes and spring onion, seasonal vegetables and citrus dill crème

GRILLED BEEF PETIT TENDER (LF,GF) 33€

Crushed fried new potatoes with spring onion, seasonal vegetables and green peppercorn sauce

CHICKEN WITH BLACKCURRANT (LF,GF) 28€

Crushed and fried new potatoes with spring onion, roasted early cabbage and blackcurrant white wine sauce

GRILLED CELERIAC (V,GF) 24€

Pea purée, toasted hemp seeds and romanesco marinated in citrus vinaigrette

COUNTRY SALAD (LF (GF) 24€

Rocket salad mix, lightly pickled cucumbers, pea pods, cherry tomatoes, pickled seasonal vegetables, boiled free-range egg and toasted focaccia

CHOOSE YOUR FILLING

GRILLED CHICKEN

GARLIC MARINATED SCAMPI

GRILLED PORTOBELLO

HOUSE BURGER (LF) 22€

Reinin Liha beef burger patty, lettuce, tomato, pickled cucumber, pickled red onion, mature cheddar, lingonberry aioli served with fries

PORTOBELLO BURGER (V) 20€

Thyme and garlic marinated portobello mushroom, lettuce, pickled cucumber, pickled red onion, lingonberry aioli, vegan cheddar served with fries



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DESSERTS

STRAWBERRY MELON SOUP (V,MF,GF) 12€

Mint vodka lime sorbet and oat biscuits

CARDAMOM PANNA COTTA (LF,GF) 12€

Rhubarb compote and toasted vegan white chocolate

WHITE CHOCOLATE SEMOLINA MOUSSE (LF) 12€

Finnish mojito-style strawberries and toasted white chocolate

SELECTION OF 3 FINNISH CHEESES (LF,GF) 12€

Seed crispbread and rhubarb compote
Savu Hilma, PunaHeidi, Brändipähkinä

KIDS'MENU

KIDS' FISH (LF,GF) 14€

Pan-fried pike perch, salad, cucumber, tomato, fries and cucumber mayonnaise

KIDS' BURGER (LF,(G)) 12€

100 g beef patty, cheddar, lettuce, tomato, cucumber mayonnaise and fries

KIDS' CHICKEN (MF,GF) 12€

Fried chicken, salad, cucumber, tomato, fries and cucumber mayonnaise



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