

THE SOCIAL

BAR & BISTRO

SNACKS

Potato crisps & kimchi dip 5€

Marinated olives 5€

Salt-roasted cashews 4€

3 snacks 12€

STARTERS

Cheese & charcuteries 17€

Tyrolean ham, Coppa, truffle salami, Goat cheese GR, olives, cornichons, fig jam & levain bread (L)

Caprese 13€

Mozzarella, pesto, pistachio, seasonal tomatoes & balsami (V, L, G)

Toast Skagen 14€

Levain bread, shrimps, horseradish, lemon, dill & red onion (L)

Carpaccio 15€

Beef, pepper mayonnaise, balsamico, rocket, pine nuts & parmesan (L, G)

DESSERTS

Pannacotta 12€

Caramelized white chocolate & rhubarb compote (L, G)

Vanilla & hazelnut 10€

Hazelnut praline, vanilla ice cream & raspberry coulis (L, G)

2-course menu

Toast Skagen
&
Steak frites

45€

MAINS

Pasta alla vongole 24€

Linguine, clams, white wine sauce, tomatoes, shallots, parmesan & croutons (L)

The Social burger 24€

Beef or vegan patty, grilled pork belly, BBQ-sauce, silver onion, smoked cheddar, jalapeño & fries (L)

Steak frites 37€

Grilled rib-eye, tomato salad, onions, bearnaise sauce & fries (L, G)

Grilled cabbage 19€

Pointed cabbage, roasted cream, corn, pickled onion, hazelnuts & pecorino potatoes (V, L, G)

Pizza bianca 22€

Crème fraîche, walnuts, chèvre, black pepper, honey, rocket & parmesan (L)

Catch of the day Daily price

Local choice of fish

Wiener schnitzel 31€

Crispy veal, red wine sauce, cowboy butter, capers, lemon, salad & fries (L)

Caesar salad 22€

Garlic & thyme roasted corn chicken, romaine lettuce, classic dressing, bacon, parmesan & croutons (L)

Salmon salad 21€

Warm smoked salmon, romaine lettuce, egg, tomatoes, dill, potatoes, haricot verts & lemon-dijon sauce (L, G)

SIDES

French fries 5€

Side salad with lemon & dijon dressing 5€

Extra dip / sauce 2€

L = lactose free | VL = low lactose | V = vegetarian

M = dairy free | G = gluten free

Our staff are happy to provide more details about possible allergens

The countries of origin of the beef we use are Finland and Uruguay. The Finnish Food Authority recommends ground beef patties to be eaten fully cooked. There is an EHEC risk associated with minced meat left undercooked.