

MENUS

Our menu includes specialties conjured up by the Mestaritalli chef as well as many beloved classics from over the years. Drop by for a light meal and continue your seaside journey in gorgeous Taivallahti, or make an evening of it enjoying our dishes and wine recommendations.

Menu Taivallahti €56.00

Reindeer Tartare L, G
Smoked Salmon LL, G
Raspberry Brownie L

Wines paired with Menu Taivallahti €34.00

Menu Mestaritalli €59.00

Salmon ceviche M, G
Surf & turf L, G
Berry Pavlova L, G

Wines paired with Menu Mestaritalli €27.00

BOWLS

Shrimp-Avocado M, G, (incl. egg) €18.00

Shrimp Skagen, bell pepper, red onion, quinoa, crisp salad leaves and avocado.

Drink recommendation: Leitz 4 Friends Riesling

Grilled Carrot-Champignon G, Veg €18.00

Grilled carrot, champignons, bell pepper, red onion, quinoa, crisp salad leaves and fresh coriander.

Drink recommendation: Rabl Grüner veltliner

Hot-smoked salmon-Dill-pickled cucumber M, G €18.00

Hot-smoked salmon, dill-pickled cucumber, bell pepper, red onion, quinoa, crisp salad leaves and fresh coriander.

Drink recommendation: Marieta Albariño

STARTERS

Reindeer Tartare L, G €19.50

Reindeer tartare with Dijon mustard and shallots, truffle mayonnaise, capers, marinated red onion and root vegetable chips. (Country of origin of meat: Finland)

Drink recommendation: Louis Latour Cuvée Latour

Crème Ninon L, G €12.50

Traditional cold green pea soup flavoured with sparkling wine and served with crisp bacon. (Country of origin of meat: Finland)

Drink recommendation: Anna de Codorniu Organic Cava Brut

Fish Plank à la Mestaritalli L, G

For one €14.00

For two €25.00

Hot-smoked salmon, cold-smoked salmon tartare, marinated and fried Baltic herring fillet, ice-cellar salmon à la Mestaritalli and dill potatoes.

Drink recommendation: Villa Maria Sauvignon blanc

Skagen M, (incl. egg) €15.00

Malted rye bread, shrimp, horseradish mayonnaise, dill-pickled cucumbers and rainbow trout roe.

Drink recommendation: Laroche St Martin Chablis

Salmon Ceviche M, G €14.50

Salmon pieces, avocado, garlic, tomato, jalapeno and coriander cooked in lime juice.

Drink recommendation: Stoneleigh Pinot Gris

Charcoal grilled and marinated carrots G, Veg €12.00

Charcoal grilled season's carrots, celery root purée and mustard seed relish.

Drink recommendation: Prinz von Hessen Riesling Classic

Cream of Salmon Soup L, G*

Small €14.00

Large €19.00

Potatoes, onion, fresh salmon cubes and dill cooked in a creamy fish stock seasoned with dill.

Drink recommendation: Laroche St Martin Chablis

MAIN COURSES

Fried Whitefish L, G €28.00

Fried whitefish, creamy lobster sauce and white wine braised fennel and spinach.

Drink recommendation: Stoneleigh Pinot Gris

Fish of the Day Price of the day

Ask our waiter about the catch of the day.

Ask our waiter about the drink recommendation.

Blue Mussels L, G €24.00

French fries and garlic mayonnaise dip.

Drink recommendation: Leitz 4 Friends Riesling

Fried Vendace L €23.00

Crisp-fried freshwater vendace, dill-pickled cucumbers and potato mash.

Drink recommendation: Leitz 4 Friends Riesling

Scampi risotto à la Mestaritalli L, G €23.50

Risotto stewed in lobster sauce and grilled scampi skewer.

Drink recommendation: Prinz von Hessen Riesling Classic

Risotto Verde à la Mestaritalli Veg €20.50

Green pea risotto.

Drink recommendation: Rabl Grüner Veltliner

FROM THE GRILL

Bacon BBQ-burger L €21.50

Grilled beef patty 160 g (Country of origin: Finland), fresh tomato salsa, bacon, cheddar cheese, BBQ sauce, basil Parmesan mayonnaise, crisp salad leaves with a pretzel bun and dipping potatoes.

Drink recommendation: Plan B Cabernet Sauvignon Sangiovese

Chicken Adobo-burger M €20.50

Grilled chicken (Country of origin: Finland) in Filipino style sauce, fresh tomato salsa, BBQ sauce, basil Parmesan mayonnaise, crisp salad leaves with a pretzel bun and dipping potatoes.

Drink recommendation: Crudo Rosato

Green Burger M €19.50

Grilled fava bean-beetroot patty, fresh tomato salsa, BBQ sauce, garlic mayonnaise, crisp salad leaves with a pretzel bun and dipping potatoes.

Drink recommendation: Crudo Rosato

Surf & turf L, G €33.00

Grilled entrecôte (Country of origin: Finland), grilled king prawn skewer, pico de gallo, garlic butter and dipping potatoes.

Drink recommendation: Baron de Ley Gran Reserva

DESSERTS

Raspberry Brownie L €12.50

Mestaritalli's rich raspberry brownie, whipped cream and marinated berries.

Drink recommendation: Anselmann Huxelrebe Beereauslese

Berry Pavlova L, G €12.50

Meringue, fresh Finnish berries of the season, whipped cream and berry sauce.

Drink recommendation: Champagne Taittinger Brut Réserve

Ice Cream of the Day L, G €10.50

Chocolate and strawberry ice cream, whipped cream, summer berries and chocolate sauce.

L Lactose-free | LL Low-lactose | M Milk-free | G Gluten-free | G* Gluten-free upon request | Veg Vegan

Please advise us of any special dietary requirements when ordering, so that we can give you recommendations (EU-regulation 1169/2011) for suitable options.


Mestaritalli

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mestaritalli.fi

