



### **Starters**

#### Tasting Platter à la Mestaritalli, G

Parma ham, ice cellar salmon, semi-dried tomatoes, Manchego cheese, figs, chorizo potato salad.

€14.90

Wine recommendation: Finca Las Moras Syrah

#### Grilled King Prawn Tails on a Fennel Bed, M, G

Chili mayonnaise.

€12.90

Wine recommendation: Zahel Grüner Veltliner

### Ice Cellar Salmon with Koskenkorva Mayonnaise, M, G

Season's vegetables.

€11.90

Wine recommendation: Moselland Goldchild Riesling

## Chorizo Potato Salad, M, G

 $Meaty\,grill\,sausage\,and\,fried\,sausages.$ 

€8.90

Drink recommendation: Nokian Panimo, dark winter beer 5.5%

## Champignon Potato Salad, V, G

Champignons and fried potatoes.

€8.90 €

 $Wine\ recommendation: Finca\ Las\ Moras,\ Sauvignon\ Blanc$ 



## Main courses

#### Tender Flank Steak, L, G

Smoky rustic potato mash, slow-roasted vegetables and red wine sauce. \\

# €19.90

Wine recommendation: 19 Crimes Red Blend

#### Cajun-Flavored Trout, L, G

Fried fennel and spinach and beet hollandaise sauce.

#### €19.90

Wine recommendation: Zahel Grüner Veltliner

#### Chicken Bulgogi, M

Kimchi.

#### €15.90

Wine recommendation: Leyda Reserva Pinot Noir

#### Grilled Artisan Sausages, L, G

Sauerkraut and lingonberry mustard.

#### €14.90

Wine recommendation: Finca Las Moras Syrah

## Grilled Organic Tofu and Cauliflower, V, G

Chili mayonnaise.

#### €13.90

Wine recommendation: Leyda Reserva Pinot Noir



### **Desserts**

#### Apple Strudel, LL

Vanilla sauce, cherry compote and calvados pears.

€9.90

Wine recommendation: Bollinger Special Cuvée Champagne Brut

#### **Cheese Board**

Manchego, Aura and Brie cheeses, cherry compote and calvados pears.

€9.90

Wine recommendation: Zahel Grüner Veltliner

## Blueberry Pie, $\lor$

Whipped cream.

€8.90

Wine recommendation: Cazes Banyuls Rimage

#### Macarons, G

A serving of two delicious macarons.

€7.90

Wine recommendation: Anna de Codorníu Organic Cava Brut



# Champagne

#### Bollinger Special Cuvée Champagne Brut 12%, France

Pinot Noir, Chardonnay, Pinot Meunier

A fresh-tasting very dry champagne with well-balanced roasted tones and a character that is ripe and fruity, citric, reminiscent of yellow prunes and elegantly rich in minerals, equally well-suited for casual occasions and festive events.

**€89.00 €** / bottle

# **Sparkling wines**

### Anna de Codorníu Organic Cava Brut 11.5%, Spain

Chardonnay, Macabeo, Parellada, Xarel-lo

Organic dry cava, very fruity but with a pleasantly zesty mouthfeel with small bubbles highlighting the crisp citric acidity.

**€8.90** / 12 cl **€35.90** / bottle

#### Canti Millesimato Prosecco Rosé Extra Dry 11.5%, Italy

Glera, Pinot Noir

Dry, medium acidic, fruity, elegant and flowery rosé wine.

**€7.90** / 12 cl **€33.90** / bottle

## Vendôme Mademoiselle Classic Piccolo 0%, Spain

Airèn

A non-alcoholic sparkling wine that is lively, fresh and fruity, pleasantly complex and charmingly elegant.

€11.90 / 20 cl



## White wines

#### Finca Las Moras, Sauvignon Blanc 13.5%, Argentina

Sauvignon Blanc

A dry house wine that is very acidic, abundantly fruity and fresh and citric.

**€8.90** / 12 cl **€32.90** / bottle

#### Moselland Goldchild Riesling 13%, Germany

Riesling

A crisp and fruity, citric and well-balanced wine reminiscent of green apples, with splendid minerality for a persistently lingering and lovely aftertaste.

**€9.90** / 12 cl **€36.90** / bottle

#### Zahel Grüner Veltliner 13.5%, Austria

Grüner Veltliner

An elegantly sound, almost dry, abundantly fruity and aromatic white wine. The good-bodied whole is nicely balanced by citric acidity that splendidly holds up the bouquet to a spicy finish.

**€12.90** / 12 cl **€43.90** / bottle



## **Red wines**

## Finca Las Moras Syrah 13.5%, Argentina

Shira

An abundantly full-bodied house wine with a dark berry character à la Argentina.

**€8.90** / 12 cl **€32.90** / bottle

#### Leyda Reserva Pinot Noir 13.5%, Chile

Pinot Noir

A medium-bodied red wine with medium tannins, notes of blackberry, cherry and redcurrant and slight herbal tones.

**€10.90** / 12 cl **€37.90** / bottle

#### 19 Crimes Red Blend 13.5%, Australia

Shiraz, Grenache, Mataro

An easily approachable wine with a mature berry character, a pleasantly round mouth feel and an aftertaste featuring fine hints of chocolate and crispy spiciness.

**€10.90** / 12 cl **€37.90** / bottle



## **Dessert wines**

## Cazes Banyuls Rimage 16%, France

Grenache

The bouquet of this wine is rich, balanced and lingering as well as sweet and fresh, with hints of dark berry.

**€7.90** / 8 cl

1330 Ferreira L.B.V. Port 20.5%, Portugal

Pinot Noi

A dark red and sweet dessert wine with notes of maraschino cherries,  $prunes, figs\ and\ cocoa.$ 

**€6.90** / 8 cl



## Cider

Henry Westons Vintage Cider 2017 8.2% €11.90 / 50 cl bottle

# Long drink

#### Beer

**Karhu III** 4.6% **€6.70** / 33 cl bottle

Kronenbourg Blanc 1664, vehnäolut 4.5% €7.90 / 33 cl bottle

**Brooklyn The Stone Wall IPA** 4.6% **€7.90** / 33 cl bottle

Nokian Panimo, tumma talviolut 5.5% €8.50 / 50 cl can

# Non-alcoholic beers

Koff Crisp, non-alcoholic 0% €4.90 / 33 cl can

Kronenbourg 1664 Blanc alcohol free 0.5% €4.90 / 33 cl bottle



## **Drinks**

Gin & Tonic (Napue) €10.90

Cointreau Hot Chocolate €11.90

> Irish Coffee €11.90

Cloudberry Dream €8.00

Ginger Apple Mocktail €7.90

## **Shots**

**Jägermeister** 35% **€6.00** / 4 cl

Minttu Peppermint 40% €6.00 / 4 cl

**Jaloviina (one-star)** 38% **€6.00** / 4 cl

## With coffee

Martell VSOP 40% €9.90 / 4 cl

**Calvados Boulard** 40% **€9.90** / 4 cl

**Baileys** 17% **€8.90** / 4 cl



## Soft drinks

**Soft drink can €4.90** / 33 cl

**Water bottle €4.90** / 50 cl

# Coffees and tea

Coffee or tea €3.90

> Espresso €3.90

Double espresso €4.90

> Cappuccino €4.90

> > Latte €4.90

Hot chocolate €4.90

