

## • STARTERS •

### **CRAYFISH BRIOCHE L 13,40**

Hand-peeled shrimp, dill crème and marinated red onion on toasted brioche bread

Suggestion: Gustav Dill Vodka (5,80/2 cl)

### **SALMON L, G 13,40**

Salmon pastrami, fennel and cucumber salad, buttermilk sauce and dill oil

Suggestion: Mionetto Rosé Prosecco (10,20/12 cl)

### **ARTICHOKE SOUP L, G 11,20 / 16,40**

Jerusalem artichoke, roasted pine nuts and truffle oil

Small/large portion

Add: Salmon 8 €

Bacon 4 €

## • SALADS •

### **GARDEN SALAD V, G 9,80 / 15,60**

Salad of the season with pickled vegetables and raspberry vinaigrette

Small/large salad

Add: Salmon 8 €

Bacon 4 €

### **CAESAR L 22,50**

Romaine salad, baked croutons, parmesan flakes and Caesar dressing with grilled chicken or hand-peeled shrimp of your choice

Suggestion: Aveleda Alvarinho (9,60/12 cl)

### **FLANK STEAK SALAD L, G 17,80 / 24,40**

Grilled flank steak, fried shiitake mushrooms, cherry tomatoes, cucumber, marinated red onion and dijon vinaigrette

Small/large salad

Suggestion: Cune Crianza (9,90/12 cl)

**KIDS (UP TO 12 YEARS OLD)  
PORTIONS ARE CHARGED  
AT HALF THE LIST PRICE.**

# MAIN COURSES

## LAMB L, G 33,80

Grilled roast lamb, garlic and herb potato, root puree and Madeira sauce

Suggestion: Trapiche Reserve Malbec (8,90/12 cl)

## MUSHROOM PASTA L 22,40

Pasta, wild mushroom sauce and parmesan

Add: Salmon 8 €

Bacon 4 €

## GOAT CHEESE CHICKEN L, G 26,60

Grilled chicken breast with goat cheese, red wine sauce and parsnip puree

Suggestion: Leitz 4 Friends Rosé (10,00/12 cl)

## FLANK STEAK L, G 28,20

Flank steak, béarnaise sauce in sourdough bread and tomato chili compote

Suggestion: Zensa Nero de Troia Organico (8,00/12 cl)

## PEPPER STEAK L, G 44,00

Grilled tenderloin steak, cognac and pepper sauce, and potato fondant

Suggestion: Trapiche Reserve Malbec (8,90/12 cl)

# SOMETHING SIMPLE

## BLACK ANGUS BURGER L 24,50

Grilled Black Angus burger steak, crispy bacon, smoked chili mayonnaise, ripened cheddar, pickled cucumber, tomato and french fries

Add: Blue cheese 1,50 €

Suggestion: Lahden Erikoiis NEIPA (9,90/50 cl)

## BEYOND BURGER V 22,50

100 % plant based burger with vegan fillings: cheese, aioli, tomato, pickled onion and French fries


Suggestion: Suomenlinnan Horn IPa (10,90/50 cl)

## FISH OF THE DAY 32,00

More information from our staff

## SEASON'S VEGETABLES 25,00

Vegetarian dish with the season's best ingredients



YOU CAN ORDER YOUR  
HAMBURGER WITH A  
GLUTEN-FREE BUN.

# • DESSERTS •

<b>BERRIES V, G</b>	<b>10,80</b>
Raspberry and blueberry raw cake, blackcurrant mousse and cloudberry compote Suggestion: Gustav Arctic Cloudberry (5,00/2 cl)	
<b>PANNA COTTA L</b>	<b>10,80</b>
Sea buckthorn panna cotta and jam, and orange tuile biscuit Suggestion: Cossati Moscato D'Asti La Vila (4,80/4 cl)	
<b>CHOCOLATE FONDANT</b>	<b>12,00</b>
Warm chocolate fondant with strawberry melba sauce and vanilla ice cream Suggestion: Ramos Pinto 10 Years Old Tawny (6,00/4 cl)	
<b>ICE CREAM</b>	<b>5,00</b>
Vanilla	L, G
Strawberry	L, G
Chocolate	L, G
Raspberry sorbet	V, G
Feel free to order more than one flavour or scoop. Price per scoop.	

## **PAY WITH SCANDIC FRIENDS POINTS**

As a Scandic Friends member, you can pay the whole or part of the bill with points. Just put the bill on your room and pay with your points upon check-out.  
(Hard liquor excluded.)