
To Start or Share

Garden salad L, G

6,90 / 11,50

Salad of the season with pickled vegetables and raspberry vinaigrette

Escargots L

9,20

Gorgonzola gratinated escargots

Mushroom soup L

7,90 / 12,90

Creamy wild mushroom soup and fresh cheese crostini

Carpaccio L, G

11,80 / 17,60

Beef fillet, parmesan, rucola, cherry tomatoes and aioli

Something Simple

Classic caesar L

10,40 / 14,40

Romaine lettuce, toasted organic brioche croutons, parmesan flakes and caesar dressing

Add

Hand-peeled shrimps L, G 5,90

Grilled chicken breast L, G 5,90

Club sandwich L

17,80

Our version of a classic: grilled chicken breast, country bread baked on stone, mayonnaise, avocado salsa, egg, crisp bacon, tomato and French fries

Classic burger L

17,80

Grilled domestic Black Angus hamburger, organic brioche bun, the house dressing, mature cheddar and French fries

Add

Bacon L, G 1,90

Blue cheese L, G 1,00

Extra patty L, G 3,50

Beyond burger L

17,80

100 % vegetarian burger patty and vegan toppings: cheese, chimichurri mayonnaise, crisp lettuce, tomato and pickled onion. Served with French fries and chimichurri mayonnaise dip sauce

Halloumi burger L

17,00

Grilled halloumi, tomato salsa, red onion, salad sprouts, beet salsa, brioche bun and French fries

Salmon burger L

18,20

Grilled salmon, salad sprouts, pickles, tomato, wasabi sour cream, brioche bun and French fries

ROOM SERVICE

on Restaurant & Bar Roast

opening hours

+358 14 330 2133

Build Your Own

CHOOSE A MAIN COURSE AND A SIDE DISH

Vegetarian L, G

17,20

Grilled broad bean patty, grilled halloumi, tomato salsa and mint yoghurt

Blackened salmon L, G

22,00

Hot and spicy grilled salmon, beet and rucola salad, raita

Chicken gorgonzola G

19,90

Grilled herb chicken, gorgonzola mousse and pear salad

Beef stew L, G

21,80

Over-night cooked beef stew and seasonal vegetables

Flanksteak 200g L, G

21,80

Garlic-marinated and grilled flank steak and bearnaise sauce

Peppersteak L, G

34,50

Grilled domestic tenderloin steak, brandy pepper sauce and roasted root vegetables

SIDE DISHES

Garden salad L, G

Salt baked beets and goat's cheese crème L, G

Rucola-parmesan potatoes L, G

French fries and aioli L, G

Cream potatoes with dijon mustard L, G

Desserts

Apple crumble G

8,20

Organic oatmeal apple tart with vanilla ice cream

Snickers

8,20

Chocolate brownie, quark mousse, salted peanuts and caramel sauce

Ice cream

3,20

Vanilla, chocolate or strawberry ice cream G, raspberry sorbet L

Classic trifle G

6,00

Light and fluffy chocolate mousse, mascarpone mousse, meringue, biscuit crumbs, strawberry and banana