
To Start or Share

ROAST Snails L*

Snails braised in butter with garlic and blue cheese, served with grilled garlic bread

Cappuccino L*

A creamy cup of forest mushroom soup made from the best seasonal mushrooms, served with a Scandinavian rye and malt bread crumble

BBQ- Pork L*

Pulled pork in whiskey barbecue sauce served with toasted bread and Pico de Gallo

Fritters L

Pulled pork with whiskeybarbeque sauce and Pico de Gallo

Tartar L, G

Benella rainbow trout and avocado tartar seasoned with red onion, chili and lime

To Taste 1 pcs 7,50
To Start 2 pcs 14,00
To Share 4 pcs 27,00

Something Simple

ROAST Burger L*

24,50

Black Angus burger patty (200 g) grilled on lava rocks, mature cheddar, chili mayonnaise, herb and tomato salsa, caramelized onion and french fries

Lentil SmashBurger L*

22,20

A spicy lentil patty with mature cheddar, aioli, herb and tomato salsa, caramelized onion and french fries

Crispy Chicken Burger L

23,50

Deep-friend chicken breast with aioli, pickled jalapeño and french fries

Add

Blue Cheese L, G 1,50

Bacon L, G 2,00

Aioli L, G 2,00

Extra patty L, G 6,20

Fettuccine Alfredo L

25,80

Chicken breast seasoned with parmesan and black pepper and in a creamy sauce

ROAST Fall Salad

16,20

Grilled baby gem lettuce and roasted vegetables with lemon vinaigrette and avocado

Caesar Salad L, G

16,20

Romaine lettuce, croutons, parmesan flakes and Caesar dressing

Add to your salad à 6,20:

Goat Cheese L, G

Grilled

Chicken breast L, G

Hand peeled shrimps L, G

Grill

Benella L, G

27,80

Grilled rainbow trout

Tofu L, G

24,20

Grilled Finnish tofu with chimichurri

Chicken L, G

24,80

Grilled chicken breast

Petit Tender L, G

35,80

Pink-roasted beef clod

Korean BBQ- Pork L, G

24,80

Overcooked and grilled pork neck

Roast Platter for two L, G

59,80

Grilled chicken breast, petit tender and Korean-inspired BBQ pork

**All our barbeque dishes are served with
potatoes roasted in rosemary butter, artichokes,
Béarnaise sauce and Pico de Gallo L, G**

Desserts

Crème brûlée L, G

11,20

A french caramel custard dessert seasoned with orange and Grand Marnier

Apple L, G

10,80

Roast's classic apple and oatmeal bake served with caramel sauce and vanilla ice cream

Gelato L, G

5,00

A scoop of Italian gelato: chocolate, vanilla, pistachio or strawberry gelato, lime sherbet, or vegan toffee ice cream